

# EMBERS

Open-Fire Grill

## EMBERS DRAFT MENU

### SMALL BITES

#### FEATURES A SELECTION OF SMALL BITES TO START YOUR CULINARY ADVENTURE

**Prime Beef Sliders**

**118,000**

Miniature burgers featuring succulent Wagyu beef patties, char-grilled for a smoky finish, served on toasted brioche buns with caramelized onions, aged cheddar, and a tangy miso aioli for a gourmet touch.

**Prime Beef Sando**

**98,000**

Succulent char-grilled prime beef, topped with caramelized onions, melted aged cheddar, and a bold soy-garlic mayo, served on fluffy milk bread, perfectly toasted for a rich flavour experience..

**Yakitori Skewers**

**110,000**

Tender skewers of beef, marinated in a rich soy-mirin glaze, then grilled over an open flame for a perfect balance of smoky and savoury-sweet flavours, finished with a sprinkle of sesame seeds

**Honey and Soy Glazed Chicken Bites**

**98,000**

Juicy, bite-sized chicken pieces, lightly charred and glazed with a fragrant honey-soy reduction, finished with scallions and a sprinkle of togarashi for a hint of spice.

**Smoked Arancini**

**88,000**

Crispy, golden panko-crusted risotto balls filled with creamy smoked cheese, served with a house-made charred tomato coulis for a bold, smoky depth of flavour.

**Charred Edamame**

**88,000**

Fire-charred edamame pods, enhanced with a sprinkle of smoked sea salt and a touch of spice, delivering a smoky, savoury, and slightly spicy bite that perfectly embodies the global grill experience.

### STARTERS

#### A VARIETY OF LIGHT AND SMALL DISHES, PERFECT FOR SHARING OR INDIVIDUAL ENJOYMENT.

**Roasted Bone Marrow**

**188,000**

Rich, creamy roasted bone marrow, paired with artisan grilled sourdough and tangy pickled vegetables, complemented by fresh herbs for a vibrant finish.

**Beef Tartare**

**168,000**

Hand-cut prime beef, delicately seasoned with capers, miso mustard, and shallots, topped with a cured egg yolk and served alongside crispy nori crackers.

**Grilled Octopus**

**140,000**

Tender octopus, charred over open flames, served with fragrant shiso chimichurri and a zesty lemon aioli.

**Crispy Gourami-fillet with Smoky Satay Glaze**

**118,000**

Crispy golden gourami fillet paired with a smoky, peanut-infused satay sauce

**Tomato Burrata & Roasted Apple Salad**

**128,000**

Creamy burrata paired with charred tomatoes and caramelized apple wedges, drizzled with miso-balsamic glaze for a balance of savoury and sweet.

**Seafood Bisque**

**140,000**

A creamy blend of grilled prawns, scallops, and mussels, enriched with brandy and fresh herbs.

**Smoked Mushroom Soup**

**110,000**

Velvety smoked mushroom soup, infused with earthy flavors and topped with truffle foam, served with a toasted sesame baguette to elevate the dining experience.

**Fire-Roasted Tomato & Red Pepper Soup**

**140,000**

Tomatoes and red peppers charred to perfection, blended with smoked garlic and herbs, topped with a swirl of basil oil and served with grilled bread roll dough for a rustic touch.

All prices are subject to a 21% government tax & service charge.

For guests with food allergies or requirements, please ask to speak to a Manager. \*Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase your risk of food borne illness, especially those with certain medical conditions.

# EMBERS

Open-Fire Grill

## From The Field

A selection of vegetarian main courses to cater to diverse palates.

### **Wild Mushroom Risotto**

**140,000**

*A creamy blend of arborio rice, infused with earthy wild mushrooms, truffle oil, and Parmesan, finished with toasted pine nuts and a delicate Parmesan crisp for added texture*

### **Embers Salad with Smoked Vinaigrette dressing**

**128,000**

*Charred seasonal vegetables, tender greens, and toasted seeds, brought together with a smoky house vinaigrette to create a bold and satisfying vegetarian centrepiece.*

### **Cauliflower in Sherry Vinaigrette with Caramelized Almonds**

**128,000**

*Char-grilled cauliflower steak dressed in a tangy sherry vinaigrette, topped with caramelized almonds and fresh herbs for a nutty, sweet finish*

### **Grilled Carrot Salad**

**118,000**

*Fire-roasted carrots, glazed with miso honey, served over a bed of spiced yogurt and finished with toasted pistachios and fresh dill for a unique, smoky-sweet balance.*

### **Grilled Japanese Eggplant**

**118,000**

*Tender Japanese eggplant, caramelized with a miso honey glaze, sprinkled with sesame seeds, and garnished with fresh spring onion for an umami-packed dish.*

## Signatures to Share

An exquisite selection featuring diverse signature dishes, perfect for the table.

### **Grilled Seafood Platter**

**578,000**

*A premium spread of grilled lobster tail, tiger prawns, and scallops, finished with a rich miso butter glaze and served with seasonal accompaniments.*

### **Mixed Grill Platter**

**580,000**

*A shareable selection of lamb, chicken, and beef, charred to perfection, served with an array of dipping sauces for a communal dining experience.*

### **Salt-Crusted Sea Bass 500gr**

**520,000**

*Whole sea bass baked in a fragrant salt crust, revealing tender, flavourful meat, served tableside with a light lemon dressing.*

## SIDES

<i>Charred Broccoli</i>	<b>55,000</b>
<i>Creamed Spinach</i>	<b>55,000</b>
<i>Home made potato fries with dash of truffle oil</i>	<b>55,000</b>
<i>Grilled Sweet Corn with Miso Butter</i>	<b>55,000</b>
<i>Japanese Fried Rice</i>	<b>55,000</b>

## SAUCES

*Béarnaise Sauce*  
*Beurre Blanc*  
*Ponzu Sauce*  
*Shiso Chimichurri*  
*Miso Butter*  
*Sambal Andaliman*

*All prices are subject to a 21% government tax & service charge.*

*For guests with food allergies or requirements, please ask to speak to a Manager. \*Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase your risk of food borne illness, especially those with certain medical conditions.*

# EMBERS

Open-Fire Grill

## From The Water

A variety of main courses highlighting the freshest seafood offerings.

**Smoked Sea Bass En Papillote**

**260,000**

Fresh sea bass fillet, smoked and steamed in parchment with seasonal vegetables and delicate herbs, allowing natural flavors to shine, served with a light miso beurre blanc.

**Sambal-Robata Grilled Prawns**

**288,000**

Succulent prawns marinated in a fiery sambal sauce, skewered and grilled over robata flames for a smoky, spicy finish, accompanied by pickled cucumber.

**Indonesian Spiced Grilled Gourami Fish**

**128,000**

Delicate seabass fillet infused with a blend of traditional Indonesian spices, char-grilled to perfection, and served with fragrant sambal and charred lime.

**Crispy Snapper fillet with Shiso Lime Dressing**

**168,000**

Snapper fillet fried to golden perfection, served with a tangy shiso lime dressing and a side of pickled vegetables for a vibrant and balanced dish.

**14-Day Aged Salmon Supreme**

**220,000**

Premium salmon, dry-aged for 14 days to achieve enhanced flavour and firmness, grilled with a honey-soy glaze, and served with sautéed spinach and a citrus beurre blanc.

**14-Day Aged Black Cod**

**260,000**

Delicate black cod, aged for 14 days to intensify its buttery texture, glazed with soy-miso marinade, grilled to perfection, and served with charred broccoli and sesame-infused rice.

**Garlic Butter Fettuccini Seafood with Yuzu and Shichimi Togarashi**

**168,000**

This vibrant dish combines al dente fettuccini with sautéed prawns, scallops, and mussels in a yuzu and garlic sauce.

**Miso Cream Linguine with Shrimp and Seaweed**

**168,000**

A creamy linguine tossed with succulent shrimp and a rich miso-infused cream sauce, garnished with crispy nori and a sprinkle of sesame seeds.

**Coconut Curry Prawn Tagliatelle**

**168,000**

Fresh tagliatelle served with tender prawns in a light coconut curry sauce, accented with lemongrass and kaffir lime, offering a delicious fusion of Italian and Japanese cuisines.

**Spaghetti Lobster Fettuccini with Teriyaki Glaze**

**210,000**

fettuccini tossed in a silky garlic butter sauce with succulent pan-seared lobster tail. Drizzled with a homemade teriyaki glaze and garnished with scallions and sesame seeds.

## From The Farm

A selection of sustainably sourced farm raised options.

**Caramelized Slow-Roasted Beef Brisket**

**288,000**

Succulent beef brisket slow-cooked to tender perfection, then roasted to develop a rich, caramelized crust, served with herb-infused jus and charred seasonal vegetables.

**Grilled Lamb Chops**

**310,000**

Prime lamb chops, expertly grilled and finished with a garlic-lemon glaze for a citrusy twist, accompanied by roasted sweet potato that enhances the dish's natural sweetness.

**Grilled Beef Tongue with Soy-Lime Glaze**

**288,000**

Thinly sliced beef tongue, marinated in a zesty soy-lime blend, grilled over an open flame for a lightly charred exterior. Served with pickled vegetables and a side of garlic-infused rice.

**Aromatic Bebek Betutu**

**148,000**

A Balinese specialty of duck marinated with aromatic island spices, wrapped in banana leaves, and slow-cooked to tender perfection, served with steamed rice and a side of sambal.

**Spicy Grilled Ayam Taliwang**

**148,000**

A traditional Indonesian grilled chicken dish from Lombok, marinated in a bold and spicy sambal sauce, grilled to smoky perfection, and served with steamed rice and sambal matah.

All prices are subject to a 21% government tax & service charge.

For guests with food allergies or requirements, please ask to speak to a Manager. \*Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase your risk of food borne illness, especially those with certain medical conditions.

# EMBERS

Open-Fire Grill

## AGED TO PERFECTION

An exquisite selection of dry-aged beef and fish, showcasing the art of flavour intensification and expert grilling.

### **Dry Aged Tomahawk Ribeye 1,2kg**

**2,488,000**

*Expertly grilled premium tomahawk beef, served with a trio of signature sauces—beurre blanc, miso butter, and shiso chimichurri—and accompanied by your choice of sides.*

### **14-Day Aged Ribeye Reserve**

**450,000/ 100gr**

*A richly marbled ribeye, aged for 14 days to develop subtle nutty undertones, grilled to perfection, and served with roasted garlic mashed potatoes and a soy-mirin glaze.*

### **14-Day Aged Butcher's Cut Sirloin**

**450,000/ 100gr**

*A tender and flavourful sirloin, aged for 14 days to preserve its natural juiciness, grilled over an open flame, and paired with sesame-roasted potatoes and herb chimichurri.*

### **30-Day Aged New York Strip Classic**

**450,000/ 100gr**

*A 30-day dry-aged New York Strip, flame-grilled for a bold, concentrated flavor, served with charred broccolini and miso-chimichurri sauce.*

### **45-Day Aged Côte de Bœuf 1,2kg**

**2,118,000**

*An indulgent 45-day dry-aged bone-in ribeye, offering deep, complex flavours with a tender, buttery texture, served with smoked baby carrots and a rich peppercorn jus.*

## Dessert

A selection of delectable sweets, offered on our separate dessert menu.

### **Umeshu Flambéed Pear**

**148,000**

*A whole pear flambéed tableside with sweet umeshu liqueur, served over spiced crumble and accompanied by velvety vanilla cream, offering a theatrical and flavorful finale.*

### **Matcha Lava Cake**

**140,000**

*Warm matcha-infused cake with a molten green tea center, complemented by miso caramel drizzle and creamy vanilla bean ice cream for a harmonious balance of sweetness and umami.*

### **Coconut Lime Cheesecake**

**120,000**

*A tropical-inspired cheesecake infused with fragrant lime zest and topped with toasted coconut flakes and a tangy lime syrup for a refreshing and light dessert experience.*

### **Charred Pineapple with Palm Sugar Glaze**

**110,000**

*Fire-grilled pineapple wedges drizzled with smoky palm sugar caramel, served with crunchy sesame brittle and a scoop of house-made coconut ice cream.*

### **Charcoal Crème Brûlée**

**128,000**

*A silky vanilla custard infused with activated charcoal for a subtle smoky undertone, topped with a crisp caramelized sugar crust and garnished with a hint of candied ginger for a bold, modern twist.*

*All prices are subject to a 21% government tax & service charge.*

*For guests with food allergies or requirements, please ask to speak to a Manager. \*Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase your risk of food borne illness, especially those with certain medical conditions.*