



SG61 CELEBRATION SET

A limited-time 3-course menu celebrating Singapore's 61st, including two signature bon bons by Chef Janice Wong.

\$61 nett per person

Add \$28 nett for a Singapore-brewed Sake Flight

STARTER

HAR CHEONG GAI CHICKEN SALAD

Prawn Paste Fried Chicken. Mixed Greens. Goma Dressing

GOMOKU HIJIKI & TOFU SALAD (V)

Seaweed. Simmered Vegetables. Goma Dressing

MAIN COURSE

CLASSIC BOWL

Niigata Rice. Onsen Egg. Truffle Shoyu

F1 WAGYU STRIPLOIN

A4 MIYAZAKI RIBEYE *add \$28*

A5 KYUSHU TENDERLOIN *add \$38*

PREMIUM BOWL

Foie Gras. Uni. Ikura. Rice. Onsen Egg. Truffle Shoyu

F1 WAGYU STRIPLOIN *add \$32*

A4 MIYAZAKI RIBEYE *add \$52*

A5 KYUSHU TENDERLOIN *add \$62*

BARA CHIRASHI BOWL

Tuna Akami. Fresh Uni. Hotate. Ikura. Premium Sushi Rice

MUSHROOM SUKIYAKI BOWL (V)

Sautéed Mushrooms. Baby Corn. Onions. Rice. Onsen Egg

DESSERT

BON BONS BY CHEF JANICE WONG

Gula Melaka Pandan. Laksa Leaf Lemongrass

Served with Long Black or Green Tea

Available for lunch & dinner from 8 to 10 Aug 2026.
Prices for this menu are inclusive of service charge and prevailing government taxes.