

FOOD

SUSHI BOWLS

TUNA POKE

Seaweed | Aji Amarillo | Sesame | Avocado | Tomato

BARA CHIRASHI

Chef's Choice of Raw Fish | Food Forest Salad

SOUP

CREAMY PUMPKIN SOUP (V)

Miso Mascarpone | Pumpkin Seed

FISH SOUP

Hijiki | Maitake | Spring Onion

FROM OUR WOOD-FIRED GRILL & HEARTH

CHAR-GRILLED PORK BELLY

Aromatic Pork Jus | Creamy Potato | Caramelized Peach

BUCATINI PASTA (V)

Charred Zucchini | Zucchini Pesto | Sundried Tomato | Sourdough Crumb

ROASTED ANGUS SIRLOIN BEEF

Soy & Juniper Glaze | Creamy Potato | Confit Onion | Red Wine Jus

+ Supplement \$22

THE KAARLA WAGYU BURGER "WITH THE LOT"

Wagyu Pattie | Brioche Bun | Gruyere Cheese | Streaky Bacon | Caramelised Onions | Japanese Fried Egg | Pickled Beetroot & Cucumber | French Fries

+ Supplement \$10

ROASTED SEASONAL VEGETABLES (V)

Pesto | Grilled Peach | Garden Herbs

SWEETS

MATCHA

Matcha Panna Cotta | Black Sesame Brittle | Azuki Red Bean

YUZU

Opalys 33% | Yuzu Inspiration | Wasabi-Yuzunama Chocolate | Yuzu Curd

MANDARIN LAMINGTON

Coconut | Mandarin Jam | Opalys 33%

CHOCOLATE TRIFLE

Vanilla Chantilly | Caraibe 66% | Jivara 40% | Pear Sponge

KAARLA



UMI

ALA-CARTE BUFFET BRUNCH MENU

ADULTS - \$88++ PER PAX

KIDS - \$44++ PER PAX

Under 6 years old - Dine free

Available on
Saturday, Sunday,
and Public Holiday
11:30 am to 3 pm

DRINKS

ADD ON FREE-FLOW ALCOHOLIC BEVERAGES

+ Supplement \$78

GARDEN-TO-GLASS COCKTAILS

COASTAL ISLES

Rum Infused Geraldton Wax | Falernum Liqueur | Passionfruit |
Cinnamon Syrup | Fresh Lemon | Homemade Apple Ginger Beer

MIDSUMMERS BY THE BAY

Vodka Infused Cucumber & Shiso | Bitterlemon | Egg White |
Homemade Lemon Myrtle Cordial | Fresh Lemon

SILK MERCHANT

Gin Infused Strawberry & Lemon Myrtle | Red Shiso Umeshu |
Ginger Liqueur | Honey | Fresh Yuzu | Egg White

THE OUMI BLOSSOM

Fresh Raspberry | Gin Infused Milk Oolong | Lychee Liqueur |
Cherry Blossom Syrup | Homemade Aloe Vera Tonic

VOYAGER ESTATE SERIES

- SPARKLING CHENIN BLANC
- SAUVIGNON BLANC SEMILLON
- CABERNET MERLOT

DRAUGHT BEER

- HEINEKEN
- KIRIN

SPIRITS

- GIN
- RUM
- WHISKEY

COCKTAILS

- MIMOSA
- BLOODY MARY
- NEGRONI

ADD ON FREE-FLOW NON ALCOHOLIC BEVERAGES

+ Supplement \$25

- COFFEE
- TEA
- SOFT DRINKS
- JUICES
- MOCKTAILS



@KAARLA.SG



@OUMI.SG

FOOD

BOTTOMLESS BREAD BASKET & CONDIMENTS

FROM THE FOOD FOREST

KAARLA CLOSED LOOP SALAD (V)

Tiger Nut | Garden Radish | Seasonal Leaves and Herbs

LA LATTERIA BURRATA (V)

Almond Romesco | Arugula Salad | Herb Oil

SMOKED SALMON CRUDO

Dill Cream Cheese | Thyme Crouton | Pickled Cucumber

PITAN TOFU

Housemade Tamago Tofu | Flying Fish Roe | Century Egg

KAJIKI TATAKI

Light Grilled Swordfish | Tosaka Seaweed |
White Onion | Roselle Leaf

MOMOTARO FRUIT TOMATO (V)

Wasabi | Feta Goat Cheese | Fennel

SUSHI

SALMON CHEESE ROLL

Slice Salmon | Salmon Skin | Avocado |
Housemade Miso Cheese | Cucumber

TEMPURA FUTO ROLL

Tamago | Avocado | Fish Mayo | Daikon Pickle

SPICY TUNA ROLL

Spicy Tuna | Shiso | Bonito Flake

FROM OUR TEPPAN

TEPPANYAKI TOFU (V)

Miso Sauce | Seaweed

SILVER SPROUT

Garlic | Sakura Ebi

SALMON BUTTER YAKI

Fried Salmon | Butter Shoyu | Tongarashi

DEEP FRIED

KAARLA TRUFFLE FRIES

BONITO FRIES

FRIED CHICKEN WINGS

PETITE BEER BATTERED FISH & CHIPS

TORI KARAAGE

ASSORTED VEGETABLE TEMPURA

TERRIYAKI CHICKEN

FOOD

SUSHI BOWLS

TUNA POKE 16

Seaweed | Aji Amarillo | Sesame | Avocado | Tomato

BARA CHIRASHI 16

Chef's Choice of Raw Fish | Food Forest Salad

SOUP

CREAMY PUMPKIN SOUP (V) 8

Miso Mascarpone | Pumpkin Seed

FISH SOUP 10

Hijiki | Maitake | Spring Onion

FROM OUR WOOD-FIRED GRILL & HEARTH

CHAR-GRILLED PORK BELLY 18

Aromatic Pork Jus | Creamy Potato | Caramelized Peach

BUCATINI PASTA (V) 10

Charred Zucchini | Zucchini Pesto | Sundried Tomato | Sourdough Crumb

ROASTED ANGUS SIRLOIN BEEF 35

Soy & Juniper Glaze | Creamy Potato | Confit Onion | Red Wine Jus

THE KAARLA WAGYU BURGER 26

"WITH THE LOT"

Wagyu Pattie | Brioche Bun | Gruyere Cheese | Streaky Bacon | Caramelised Onions | Japanese Fried Egg | Pickled Beetroot & Cucumber | French Fries

ROASTED SEASONAL VEGETABLES (V) 15

Pesto | Grilled Peach | Garden Herbs

SWEETS

MATCHA 8

Matcha Panna Cotta | Black Sesame Brittle | Azuki Red Bean

YUZU 10

Opalys 33% | Yuzu Inspiration | Wasabi-Yuzunama Chocolate | Yuzu Curd

MANDARIN LAMINGTON 8

Coconut | Mandarin Jam | Opalys 33%

CHOCOLATE TRIFLE 14

Vanilla Chantilly | Caraibe 66% | Jivara 40% | Pear Sponge

KAARLA



OUMI

SUNSET BRUNCH MENU

Available on
Sunday and Public Holiday
5:30pm to 9pm

DRINKS

ADD ON FREE-FLOW ALCOHOLIC BEVERAGES

+ Supplement \$78

GARDEN-TO-GLASS COCKTAILS

COASTAL ISLES

Rum Infused Geraldton Wax | Falernum Liqueur | Passionfruit |
Cinnamon Syrup | Fresh Lemon | Homemade Apple Ginger Beer

MIDSUMMERS BY THE BAY

Vodka Infused Cucumber & Shiso | Bitterlemon | Egg White |
Homemade Lemon Myrtle Cordial | Fresh Lemon

SILK MERCHANT

Gin Infused Strawberry & Lemon Myrtle | Red Shiso Umeshu |
Ginger Liqueur | Honey | Fresh Yuzu | Egg White

THE OUMI BLOSSOM

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Cherry Blossom Syrup | Homemade Aloe Vera Tonic

VOYAGER ESTATE SERIES

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- SAUVIGNON BLANC SEMILLON
- CABERNET MERLOT

DRAUGHT BEER

- HEINEKEN
- KIRIN

SPIRITS

- GIN
- RUM
- WHISKEY

COCKTAILS

- MIMOSA
- BLOODY MARY
- NEGRONI

ADD ON FREE-FLOW NON ALCOHOLIC BEVERAGES

+ Supplement \$25

- COFFEE
- TEA
- SOFT DRINKS
- JUICES
- MOCKTAILS



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@OUMI.SG

FOOD

SOURDOUGH WITH UNSALTED BUTTER 6

FROM THE FOOD FOREST

KAARLA CLOSED LOOP SALAD (V) 8

Tiger Nut | Garden Radish | Seasonal Leaves and Herbs

LA LATTERIA BURRATA (V) 10

Almond Romesco | Arugula Salad | Herb Oil

SMOKED SALMON CRUDO 15

Dill Cream Cheese | Thyme Crouton | Pickled Cucumber

PITAN TOFU 8

Housemade Tamago Tofu | Flying Fish Roe | Century Egg

KAJIKI TATAKI 14

Light Grilled Swordfish | Tosaka Seaweed |
White Onion | Roselle Leaf

MOMOTARO FRUIT TOMATO (V) 8

Wasabi | Feta Goat Cheese | Fennel

SUSHI

SALMON CHEESE ROLL 12

Slice Salmon | Salmon Skin | Avocado |
Housemade Miso Cheese | Cucumber

TEMPURA FUTO ROLL 12

Tamago | Avocado | Fish Mayo | Daikon Pickle

SPICY TUNA ROLL 12

Spicy Tuna | Shiso | Bonito Flake

FROM OUR TEPPAN

TEPPANYAKI TOFU (V) 8

Miso Sauce | Seaweed

SILVER SPROUT 10

Garlic | Sakura Ebi

SALMON BUTTER YAKI 12

Fried Salmon | Butter Shoyu | Tongarashi

DEEP FRIED

KAARLA TRUFFLE FRIES 12

BONITO FRIES 12

FRIED CHICKEN WINGS 12

PETITE BEER BATTERED FISH & CHIPS 15

TORI KARAAGE 10

ASSORTED VEGETABLE TEMPURA 8

TERRIYAKI CHICKEN 10