

4 - COURSE MENU

\$128++

KAARLA
WOOD-FIRE GRILL & BAR

TO START

PARKER HOUSE BRIOCHE

Shio Kombu Butter | Smoked Kaya Butter

APPETISERS

“LOCAL OYSTER OMELETTE”

Australian Market Oysters | Tapioca | Potato Starch-Egg Omelette
Society Garlic | Coriander | Mustard Frills | Tare Glaze

“SATAY”

Lamb Rib | Satay Rempah | Garlic-Goma Sauce
Crushed Macadamia | Fresh Mint | Crispy Curry Leaves

“HAINANESE CHICKEN RISONI”

Risoni | Ginger | Garlic | Panda-Infused Chicken Broth | Tartlet Shell
Smoked Chicken Breast | Shoyu-Sesame Oil Compressed Cucumber
Spring Onion-Coriander Emulsion

MAIN COURSE

“LAKSA”

Wood-fired Rock Lobster Tail & King Prawn | Satsumaimo Purée
Sake & Mirin-infused Crustacean Bisque | Puffed Rice Noodles
Fried Laksa Leaves | Micro Garden Salad

OR

“BEEF MISO-RENDANG-YAKI”

24-hour Braised Sanchoku Wagyu Beef Cheek | Ketupat
Ulam Raja | Cucumber and Carrot Slaw | Ponzu
Smoked Lime Leaf & Lemongrass Vinaigrette
Supplement \$30++ for Japanese Wagyu Tri Tip Steak MB 7

OR

“BAK KUT TEH”

Charcoal-Grilled Iberian Pork Rack | Chanterelle | Porcini | Enoki
Shiitake Mushrooms | Miso-Garlic Potato Purée | Herbal Broth Reduction

DESSERT

“FROM UNCLE’S ICE CREAM CART”

Berry Ripple Semifreddo | Brioche Toast

Kindly inform us about your dietary requirements and/ or food allergies before ordering.
All prices are subjected to 10% service charge & prevailing government taxes.

National Day