



# EDEN

RESTAURANT

## APERITIF

**CLASSIC EDEN MOJITO** 20  
Rhun St Barth Rum, Lime, Mint, Raw Sugar,  
Dash of Molasses, Splash of Soda Water

**CHAMPAGNE** 25  
Maxime Blin Carte Blanche Brut NV, France

**GRAPEFRUIT SPRITZ** 20  
No.3 London Dry Gin, Prosecco,  
Grapefruit Juice, Aperol

**ROSÉ WINE** 15  
Gerard Bertrand, Côte des Roses,  
Côtes De Provence, France

**APEROL SPRITZ** 20  
Aperol, Prosecco, Splash of Soda Water

**RED WINE** 20  
Pinot Noir, Deep Down, Marlborough,  
New Zealand (Bio-Dynamic)

## THE BEGINNING

Great to Share

**CURLY KALE SALAD** (N)(VE) 18  
Melon, Pea Puree, Grain Puff, Yuzu Chia Seed Vinaigrette

**BABY ROMAINE SALAD** (S)(D) 25  
Grilled Prawns, Crispy White Bait, Hard-Boiled Egg

**BI FENG TANG CRISPY SQUID** (S)(D) 25  
Pomelo Pulp, Mala Aioli

**EDEN CRAB OTAK OTAK** (S)(N)(D) 28  
Sakura Prawns, Sweet Coconut Sauce

**KAM HEONG GRILLED OCTOPUS** (S)(N) 32  
Kam Heong Glaze, Sarawak Pineapple Salsa

## BAO BUN

(2 pieces per serving)

**SHRIMP PASTE CHICKEN** (S)(D) 16  
Pineapple Slaw, Sambal Aioli

**SINGAPORE CHILLI CRAB** (S)(D) 18  
Mozzarella Cheese, Pickled Cucumber

**STICKY PORK BELLY** (P)(D) 18  
Salted Vegetables

## WOK DISHES

**HOKKIEN MEE FETTUCCINI** (S)(D)(P) 32  
Tiger Prawns, Cruchy Pork Lardon

**RIVER PRAWNS, SCALLOP, LOCAL FARMED MUSSELS** (S)(D) 46  
Charcoal You Tiao, Tangy Coconut Gravy

## THE MAIN JOURNEY

**ROASTED TURMERIC-CUMIN CAULIFLOWER** (G)(VE) 28  
Petit Pois Puree

**NYONYA DRY RUB CHICKEN BREAST** (N)(D) 35  
Asian Greens, Buah Keluak Sauce

**PAN-FRIED BLACK COD** (S)(N) 38  
Thunder Tea, Wild Mushroom, Peanuts

**GRILLED KUROBUTA PORK TENDERLOIN** (P)(D) 38  
Smoked Hoisin Jus, Roasted Garlic Crumble

**HAE BEE HIAM AUSTRALIAN LAMB RACK** (S)(D) 48  
Sesame Fermented Sauce

**GRAIN-FED BLACK ANGUS FILLET MIGNON\*(D)** (200GM) 58  
Seasonal Greens, Sarawak Black Pepper Sauce

**YUKIMURO SNOW AGING A4 WAGYU (D)** (150GM) 118  
Asparagus, Bordelaise Sauce

## SOUP

**CHARRED CORN POTAGE** (D)(V) 18  
Sweet Corn Tempura

**LAKSA LOBSTER BISQUE** (S)(D) 28  
Grilled Hokkaido Scallop

## THE DESTINATION GRILL

Both dishes are served with Kichap Manis Fries and Kale Salad

### FROM THE FARM\*

Black Angus Fillet Mignon, Kurobuta Pork Tenderloin, Hae Bee Hiam Australian Lamb Rack, Crispy Shrimp Paste Chicken

### OCEAN HARVEST\*

Black Cod, Grilled Octopus, Tangy Coconut River Prawns, Bi Feng Tang Crispy Baby Squid

**118 for 2 persons**  
**(Additional 48 per person)**

## ON THE SIDE

**CREAMY HAINANESE MAC & CHEESE** (D)(V) 15

**KICHAP MANIS FRIES** (V) 15

**SARAWAK PINEAPPLE SLAW** (VE) 10

**BRAISED WILD MUSHROOM** (V) 15  
1 to 2 persons

3 to 4 persons 23

**COCONUT FLAKES EGG FRIED RICE** (D) 11  
1 to 2 persons

3 to 4 persons 18

## SWEET MEMORIES

**ONDE ONDE SUNDAE** (D)(V)(N) 16  
Gula Melaka, Brownie, Coconut Floss

**COCONUT FROZEN PARFAIT** (D)(V) 16  
Pink Peppercorn Pineapple Nage

**OSMANTHUS CHIA SEED JELLY** (VE) 16  
Kaffir Lime Mango

### SPECIALITY SWEET MEMORIES

Please check with our service team for available cakes and tarts

\*These items are not applicable for any discounts.

Prices are subjected to 10% service charge & prevailing goods & services tax.

(G) (D) (VE) (V) (S) (N) (P)

GLUTEN-FREE DAIRY VEGAN VEGETARIAN SEAFOOD NUTS PORK

If you have any concerns regarding food allergies, please alert your server prior to ordering.



## SET LUNCH

### 2-COURSE AT 38

Choice of 1 The Beginning, Soup or Sweet Memories, and 1 The Main Journey

### 3-COURSE AT 48

Choice of 1 The Beginning or Soup, 1 The Main Journey and 1 Sweet Memories

### 4-COURSE AT 58

Choice of 1 The Beginning, 1 Soup, 1 The Main Journey and 1 Sweet Memories

## THE BEGINNING

### CURLY KALE SALAD (N) (VE)

Melon, Pea Puree, Grain Puff, Yuzu Chia Seed Vinaigrette

### BABY ROMAINE SALAD (S) (D)

Grilled Prawns, Crispy White Bait, Hard-Boiled Egg

### EDEN CRAB OTAK OTAK (S) (N) (D)

Sakura Prawns, Sweet Coconut Sauce

## SOUP

### CHARRED CORN POTAGE (D) (V)

Sweet Corn Tempura

### LAKSA LOBSTER BISQUE (S) (D)

Grilled Hokkaido Scallop

**ADD 6**

## THE MAIN JOURNEY

### HOKKIEN MEE FETTUCCINI (S) (D) (P)

Tiger Prawns, Crunchy Pork Lardon

### ROASTED TURMERIC-CUMIN CAULIFLOWER (G) (VE)

Petit Pois Puree

### NYONYA DRY RUB CHICKEN BREAST (N) (D)

Asian Greens, Buah Keluak Sauce

### GRILLED KUROBUTA PORK TENDERLOIN (P) (D)

Smoked Hoisin Jus, Roasted Garlic Crumble

### PAN-FRIED BLACK COD (S) (N)

Thunder Tea, Wild Mushroom, Peanuts

### GRAIN-FED BLACK ANGUS FILET MIGNON (200 GM) (D)

Seasonal Greens, Sarawak Black Pepper Sauce

**ADD 10**

## ON THE SIDE

### COCONUT FLAKES EGG FRIED RICE (D)

**ADD 6**

### KICHAP MANIS FRIES (V)

**ADD 6**

## SWEET MEMORIES

### YAM ORH NEE GATEAU (D) (V)

Candy Ginko

### OSMANTHUS CHIA SEED JELLY (VE)

Kaffir Lime Mango

(G) (D) (VE) (V) (S) (N) (P)  
GLUTEN-FREE DAIRY VEGAN VEGETARIAN SEAFOOD NUTS PORK

Prices are subjected to 10% service charge & prevailing goods & services tax.

If you have any concerns regarding food allergies, please alert your server prior to ordering.

## MOCKTAILS - ADD 8

### **LEAVE A LITTLE SPARKLE**

*Homemade Kombucha, Butterfly Pea Tea, Honey, Edible Glitter, Lemonade*

### **ATELIER'S LIMAU KASTURI**

*Homemade Limau Kasturi Cordial, Cane Sugar, Lime Juice, Soda*

### **TRIPLE PEACH**

*SHOTT Triple Peach, Cranberry, Fresh Lime Juice, Soda*

## COCKTAILS, BUBBLES, ROSÉ OR WHITE/RED WINE - ADD 15

### COCKTAILS

#### **GRAPEFRUIT SPRITZ**

*No.3 London Dry Gin, Grapefruit Juice, Aperol, Prosecco*

#### **APEROL SPRITZ**

*Aperol, Prosecco, Splash of Soda Water*

#### **CLASSIC EDEN MOJITO**

*Rhun St Barth Rum, Lime, Mint, Raw Sugar, Dash of Molasses, Splash of Soda Water*

### BUBBLES

**CAVA ROSÉ, RAVENTOS I BLANC 'DE NIT' ROSADO ESPUMOSO  
CONCA DEL RIU DE ARNOIA, CATALONIA, SPAIN**

### ROSÉ WINE

**GERARD BERTRAND, CÔTE DES ROSES, CÔTES DE PROVENCE, FRANCE**

### WHITE WINE

**SAUVIGNON BLANC, CATALINA SOUNDS, MARLBOROUGH, NEW ZEALAND**

### RED WINE

**MERLOT, MERELO, SINGLE VINEYARD, COASTAL SLOPES,  
COLCHAGUA VALLEY, CHILE**