

### **Our prawn stock**

After experimenting with more than 9 species of prawns for the stock, an intense and complex version using a combination of wild-caught giant red shrimp (*Aristaeomorpha foliacea*), blue swimming crab (*Portunus pelagicus*) and dried sakura shrimp (*Sergia lucens*) came up tops.

We begin with frying all the prawns whole in grapeseed oil, as the base of our prawn stock. Prawns are then blended (meat included, not just the head and shell) and left to simmer with the pork stock for seven hours. The umami taste is perfected without the addition of sugar and MSG.

Choose between Japanese somen or vermicelli, or a mix of both. Served with 3 pieces of salt-grilled, farmed giant tiger prawns (*Penaeus monodon*) and a slice of Salmon Creek Farms Natural Pork belly roll.

Hae mee tng - \$25

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### **Teochew-style fish soup**

Line-caught Australian salmon (*Arripis trutta*), commonly known as "kahawai" from New Zealand.

The five-hour stock is finished with tomato, Chinese cabbage, tofu, deep-fried yam and sliced Australian salmon. Served with rice on the side.

130g (sliced fish) - \$28

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### **Barramundi (*Lates calcarifer*) fillet**

Locally-farmed barramundi from K hlbarra. Farmed in clean and oxygen-rich waters from the southern part of Singapore, without the use of growth hormones and antibiotics.

Pan-fried with grapeseed oil and finished with sea salt and extra virgin olive oil. Served with chilled kang kong and chilled piquant vermicelli.

150g - \$20

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### **Chilled somen**

Wild-caught coho salmon (*Oncorhynchus kisutch*), weathervane scallop (*Patinopecten caurinus*) and chinook salmon (*Oncorhynchus tshawytscha*) roe from Alaska.

Salmon and scallop are chopped into pieces and lightly-seared (aburi). Topped with house-made ikura. Served with yuzu ponzu sauce.

\$30

**Lobster roll (Connecticut-style)**

90g of grilled lobster meat with unsalted butter and crème fraîche or house-made mayonnaise. Served with locally-farmed mesclun salad and shoestring truffle fries grated with Parmesan cheese.

American lobster (*Homarus americanus*) - \$38

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**Basic Burger (affectionately known as BB.12)**

170g patty minced from a blend of grass-fed Angus beef neck + Aomori Gyu ribeye + Toriyama Umami Wagyu A4 tenderloin + Sendai Wagyu A5 brisket. Topped with organic tomato, locally-farmed Green Wave lettuce, double American cheese and served with shoestring truffle fries grated with Parmesan cheese.

Single patty (170g) - \$28

Double patty (340g) - \$42

\* In consideration of food safety standards, our burger patties are cooked to medium well.

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**Secreto Ibérico pork**

This thin and highly marbled (intramuscular fat) cut is from the famed black Ibérico pig of southern Spain. They are high in oleic acid and monounsaturated fats, producing an intense nutty umami flavour.

Grilled on cast iron griddle with grapeseed oil, finished with red wine thyme jus. Served with locally-farmed mesclun salad and chilled piquant vermicelli.

140g - \$23

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**Add-ons**

Grilled baby Indian squid ( <i>Uroteuthis duvauceli</i> ) with grapeseed oil	\$12
Chilled blanched kang kong tossed in kalamansi juice dried shrimp & shallot grapeseed oil	\$10
Locally-farmed mesclun salad tossed in balsamic vinegar & sesame oil dressing	\$12
Baked farmed yesso scallop ( <i>Mizuhopecten yessoensis</i> ) gonard and mantle otah	\$20
Lobster bisque - roasted lobster head & roe and boiled with skate wings	\$22