



RISE UP 2026

3-COURSE MENU \$98++ PER PAX

Available on 31 December 2025

1ST COURSE

SHIMA AJI CRUDO

*Giant Trevally, shiso-infused tomatoes, flying fish roe,
house-grown lime ponzu and garden begonia*

2ND COURSE

GINDARA SUMIYAKI

*Char-grilled miso cod with cod bone dashi blanc,
lemon myrtle oil, and locally grown seasonal mushrooms,
a nose-to-tail, farm-to-table expression of umami depth*

OR

BUTA KASHIRA

*Grilled pork jowl with maitake mushroom,
pineapple dashi sauce, and house-grown fame flower, a tender, umami-
rich dish with sweet and floral notes from the farm*

3RD COURSE

YAKI MOMO

*Grilled snow salt-marinated peach with shoyu ice cream, charcoal tuile,
and sweet basil. A bold, smoky-sweet dessert with a savory twist.*

*All prices are subjected to 10% service charge
& prevailing government taxes.*