

Venture

A creative menu showcasing seasonal ingredients inspired by our adventures through Eurasian cuisine.

*No substitutions available.

\$45 - \$50/person

(Price varies depending on the season and ingredient availability)

singapore curried cabbage

tofu + longbeans 🍴 🍴

sambal cru – klug asparagus

“twice cooked” swiss chard 🍴 🍴

pixian – spring onion – black vinegar

mung bean vermicelli 🍴 🍴 🍴

clams – fermented ramp greens – nuoc cham

bird’s eye chilli

green curry mussels 🍴 🍴 🍴

spinach – watercress – papo seco

wok wilted greens 🍴

smoked oyster – tat soi – spinach

spring green fried rice

morels – green garlic – chive – arugula – spring onion

macau-style pork shank 🍴 🍴

fermented black bean – blistered onions

watercress – scallion – cilantro – black pepper sauce

black sticky rice 🍴 🍴

coconut yogurt – banana – peanut

jackfruit – longan

****THIS IS A SAMPLE MENU.****

Voyage

A menu showcasing our signature dishes inspired by our various voyages to Macau.

*Please inform us of any dietary restrictions or allergies.

\$45/person

marinated olives + almonds

minchi croquettes 🍴 🍴 🍴

curry vegetable chamuças 🍴

tamarind mustard seed chutney

signature bites

soup of the day

potstickers 🍴 🍴 🍴

pork – shrimp – dill

fat rice (arroz gordo) 🍴 🍴 🍴

our namesake, akin to paella

curried chicken – char siu – linguica

chilli prawns – clams

wok wilted greens

portuguese egg tarts 🍴 🍴

puff pastry – egg custard

love and secrets