



# EDEN

## RESTAURANT

### THE BEGINNING

Great to Share

<b>CURLY KALE SALAD</b> (N) (VE)	18
Melon, Pea Puree, Grain Puff, Yuzu Chia Seed Vinaigrette	
<b>BABY ROMAINE SALAD</b> (S) (D)	25
Grilled Prawns, Crispy White Bait, Hard-Boiled Egg	
<b>BI FENG TANG CRISPY SQUID</b> (S) (D)	28
Pomelo Pulp, Mala Aioli	
<b>EDEN CRAB OTAK OTAK</b> (S) (N) (D)	29
Sakura Prawns, Sweet Coconut Sauce	
<b>KAM HEONG GRILLED OCTOPUS</b> (S) (N)	32
Kam Heong Glaze, Sarawak Pineapple Salsa	

### BAO BUN

(2 pieces per serving)

<b>SHRIMP PASTE CHICKEN</b> (S) (D)	16
Pineapple Slaw, Sambal Aioli	
<b>SINGAPORE CHILLI CRAB</b> (S) (D)	18
Mozzarella Cheese, Pickled Cucumber	
<b>STICKY PORK BELLY</b> (P) (D)	18
Salted Vegetables	

### SOUP

<b>CHARRED CORN POTAGE</b> (D) (V)	18
Sweet Corn Tempura	
<b>LAKSA LOBSTER BISQUE</b> (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

<b>CREAMY HAINANESE MAC &amp; CHEESE</b> (D) (V)	15
<b>KICHAP MANIS FRIES</b> (V)	15
<b>SARAWAK PINEAPPLE SLAW</b> (VE)	10
<b>BRAISED WILD MUSHROOM</b> (V)	15
1 to 2 persons	
<b>COCONUT FLAKES EGG FRIED RICE</b> (D)	11
1 to 2 persons	
3 to 4 persons	18
<b>FRAGRANT JASMINE RICE</b>	5

### WOK DISHES

<b>HOKKIEN MEE FETTUCCINI</b> (S) (D) (P)	32
Tiger Prawns, Cruchy Pork Lardon	
<b>RIVER PRAWNS, SCALLOP, LOCAL FARMED MUSSELS</b> (S) (D)	44
Charcoal You Tiao, Tangy Coconut Gravy	

### THE MAIN JOURNEY

<b>ROASTED TURMERIC-CUMIN CAULIFLOWER</b> (G) (VE)	28
Petit Pois Puree	
<b>NYONYA DRY RUB CHICKEN BREAST</b> (N) (D)	35
Asian Greens, Buah Keluak Sauce	
<b>PAN-ROASTED BARRAMUNDI</b> (S) (D) (BAP)	35
King Oyster Mushroom, Edamame, Shao Xing Wine Nage	
<b>PAN-FRIED BLACK COD</b> (S) (N) (MSC)	42
Thunder Tea, Wild Mushroom, Peanuts	
<b>GRILLED KUROBUTA PORK TENDERLOIN</b> (P) (D)	38
Smoked Hoisin Jus, Roasted Garlic Crumble	
<b>HAE BEE HIAM AUSTRALIAN LAMB RACK</b> (S) (D)	48
Sesame Fermented Sauce	
<b>BLACK ANGUS GRAIN-FED SKIRT STEAK (180G)</b> (N) (D)	48
Seasonal Greens and Kung Pao Brown Sauce	
<b>GRAIN-FED BLACK ANGUS FILLET MIGNON* (200GM)</b> (D)	58
Seasonal Greens, Sarawak Black Pepper Sauce	
<b>YUKIMURO SNOW AGING A4 WAGYU (D) STRIPLOIN* (150GM)</b>	98
Asparagus, Bordelaise Sauce	

### SWEET MEMORIES

<b>ONDE ONDE SUNDAE</b> (D) (V) (N)	16
Gula Melaka, Brownie, Coconut Floss	
<b>COCONUT FROZEN PARFAIT</b> (D) (V)	16
Pink Peppercorn Pineapple Nage	
<b>OSMANTHUS CHIA SEED JELLY</b> (VE)	16
Kaffir Lime Mango	
<b>SPECIALITY SWEET MEMORIES</b>	15
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) (BAP) (MSC)  
GLUTEN-FREE DAIRY VEGAN VEGETARIAN SEAFOOD NUTS PORK CERTIFIED SUSTAINABLE  
If you have any concerns regarding food allergies, please alert your server prior to ordering.

