



EDEN

RESTAURANT

THE BEGINNING

Great to Share

MESCLUN SALAD WITH PLUM VINAIGRETTE Mesclun Greens, Cherry Tomatoes, House-Made Plum Vinaigrette	  	18
CAESAR SALAD House-Made Anchovy Dressing, Onsen Egg, Parmesan Snow	 	22
• Crispy Roast Pork • Smoked Salmon	 	ADD 4 6
CHICKEN SATAY (6 PCS) Ketupat, Fresh Cucumber, Red Onion, Peanuts	 	24
SLICED PIG TROTTER MOSAIC Dark Rice Vinegar Braised Pig Trotter, Zhenjiang Vinaigrette, Crispy Ginger	 	28
NYONYA BURRATA CAPRESE Nyonya Assam Marinated Cherry Tomatoes, Crispy Okra, White Balsamic, Sourdough Toast	 	28
BAKED CAMEMBERT Black Truffle Chinese Olives, Pine Nuts, Sourdough Toast	 	32
KAM HEONG OCTOPUS TENTACLES Green Mango Slaw, Piquillo Emulsion	    	32
DRUNKEN FOIE GRAS TERRINE Port Wine Infused, Tamarind Gel, Mandarin Orange Compote, Granny Smith Apple, Sourdough Toast		32

SOUPS

FOREST MUSHROOM SOUP Porcini Mushroom, Sourdough Toast	 	20
LAKSA LOBSTER BISQUE Crispy Wonton Crisp, Lobster, Creamy Laksa	 	38

ON THE SIDE

FRENCH FRIES • Truffle • Kichap Manis • Mentaiko	     	12 ADD 3 3 3
SOURDOUGH TOAST WITH HERB BUTTER	 	12
GRILLED ASPARAGUS WITH HOLLANDAISE & FURIKAKE	 	15
DAUPHIN POTATO GRATIN	 	15

THE MAIN JOURNEY

KUNG PO ARTICHOKE BARIGOULE Stir-Fried Artichoke, Chinese Mushroom, Dried Chilli, Cashew Nuts, Garlic Crumbs	  	32
EDEN STYLE LAKSA King Prawn, Hokkaido Scallop, Diamond Clam	    	38
CORN-FED CHICKEN RICE Chicken Rice Style Barley Risotto, Sous Vide Chicken, Ginger Chilli Vinaigrette		38
SAMBAL IKAN BAKAR (LOCALLY-FARMED BARRAMUNDI) Cincalok Salsa, Burnt Tomato Chutney, Sakura Ebi, Tempeh Chips	    	38
CANTONESE HONEY CHAR SIEW IBERICO PORK COLLAR Spicy Pineapple, Pickled Red Onion, Seasonal Vegetables	 	38
AROMATIC LEMONGRASS GRILLED AUSTRALIAN LAMB RACK Seasonal Vegetables, Thai-Style Mint Sauce, Fresh House-Grown Mint	  	48
RENDANG AUSTRALIAN WAGYU BEEF CHEEKS 8-Hour Slow-Cooked Beef Cheeks, Coconut Sambal, Butter Mashed Potato, Pickled Cucumber		48
AUSTRALIAN WAGYU BEEF STRIPLOIN (300GM) Pan-Fried Striploin, Buah Keluak Glaze, Cilantro Chimichurri, Fresh House-Grown Basil	 	78

SWEET MEMORIES

CHENDOL CRÈME BRÛLÉE Pandan Coconut Royale, Caramel Sugar Brûlée, Chendol Gelato	 	20
ICE CREAM SANDWICH PARFAIT Strawberry Parfait, Waffle Biscuit, Berries Coulis	 	20
PEANUT ANG KU KUEH Peanut Butter, Praline Feuilletine, Sesame Ice Cream	  	20
TIRAMISU Mascarpone Mousse, Gula Melaka, Hainanese Black Coffee Liquor Mix	 	24



GLUTEN-FREE



DAIRY



DAIRY-FREE



VEGAN



VEGETARIAN



SEAFOOD



NUTS



PORK



SUSTAINABLE

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

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