



**EDEN**  
RESTAURANT

# 4-Course Set Dinner

**88++**

ELEVATE YOUR EXPERIENCE!

*Top up 55++ for an Exclusive Wine Pairing*

## SLICED PIG TROTTER MOSAIC

Dark Rice Vinegar Braised Pig Trotter,  
Zhenjiang Vinaigrette, Crispy Ginger



*Ferrari Brut Trento DOC, Trentino, NV*

## SAMBAL IKAN BAKAR (LOCALLY-FARMED BARRAMUNDI)

Cincalok Salsa, Burnt Tomato Chutney, Sakura Ebi, Tempeh Chips



*Marchesi Di Barolo Gavi DOCG, Piedmont, 2024*

## RENDANG AUSTRALIAN WAGYU BEEF CHEEKS

8-Hour Slow-Cooked Beef Cheeks, Coconut Sambal,  
Butter Mashed Potato, Pickled Cucumber



*Marchesi Di Barolo Barbera D'ASTI DOCG, Piedmont, 2024*

or

## CORN-FED CHICKEN RICE

Chicken Rice Style Barley Risotto, Sous Vide Chicken,  
Ginger Chilli Vinaigrette



*Marchesi Di Barolo Gavi DOCG, Piedmont, 2024*

## PEANUT ANG KU KUEH

Peanut Butter, Praline Feuilletine, Sesame Ice Cream



*Marchesi Di Barolo Zagara Moscato Asti DOCG, Piedmont, 2025*



GLUTEN-FREE



DAIRY



VEGAN



VEGETARIAN



SEAFOOD



NUTS



PORK



MSC  
SUSTAINABLE

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

*\*30% ALL Accor+ Explorer discount applies*

*\*Prices are subject to 10% Service Charge & 9% Goods & Services Tax*