



SG61: FLAVOURS OF SINGAPORE HERITAGE

AUGUST 2026

3-Course \$48

4-Course \$58

AMUSE-BOUCHE

KATONG CHILLI CRAB TART

Crispy tart shell, chilli crab sauce, jumbo crab meat, finger lime.

OR

HAE BEE HIAM SCALLOP FROM THE SOUTHERN SEAS

Seared scallop, charred corn, hae bee hiam, crispy shallots, salmon roe

SOUP

Heritage Somen in Teochew Pork Broth

Pork meatball, fish maw, baby abalone, Parma ham crisp, Japanese somen

MAIN COURSE

Lion City Red Snapper with Nyonya Tempura Jus

Pan-seared red snapper, turmeric rice, broccolini

OR

Peranakan Charred Eggplant Assam (v)

Charred eggplant, tamarind glaze, coconut cream, crushed peanuts, sesame seeds

DESSERT

NANYANG KOPI CITRUS CARAMEL

Nanyang coffee mousse, citrus caramel, caramelized milk crumble

Menu items are subject to availability. 10% service charge fee is waived for 33Club members.
All prices are subject to prevailing government taxes. Let us know if any allergies or dietary restriction.