

S U B R O S A

PRIVATE DINING

5-Course Menu

Lunch: \$108++

Dinner: \$128++

Bread Selection

baked in-house, served with truffle butter

Emperor's Zhou

abalone, crab, sesame, crispy onions

Prawn-Star

cauliflower, kaffir lime, shrimp bisque

Palate Cleanser

Remember Mee

squid, prawn, lard, egg, bee hoon noodle, bean sprout, chive, broth

Golden Duck

duck, foie gras, shallots, pickled blackberries

Tropical Passion

coconut, mango, lime, passionfruit

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Under the Sea

sri lankan crab, salted bean, nigella crackling

Quaking Cod That

cod, ginger, onion, duck consommé

Palate Cleanser

Noah's Ark

*duck, fermented cabbage, coriander, sour plum,
dried scallop*

Who Niú

*wagyu, foie gras, shallot, truffle, wasabi,
madeira*

Under the Rose

strawberry, shortbread, set milk, vanilla