

# S U B R O S A

PRIVATE DINING

## 7-Course Menu

Lunch: \$148++

Dinner: \$168++

### Bread Selection

*baked in-house, served with truffle butter*

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### **French Kiss**

*sriracha, shallot, lemon*

### **Fresh is Best**

*scallop, fermented melon, cucumber, dill, lemon,  
smoked trout roe*

### **Emperor's Zhou**

*abalone, crab, sesame, crispy onions*

### **Prawn-Star**

*cauliflower, kaffir lime, shrimp bisque*

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### Palate Cleanser

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### **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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### It's Crab-ulous

*crab, apple, lemon balm, heritage tomato,  
caviar, sea herbs*

### Quaking Cod That

*cod, ginger, onion, duck consommé*

### Flying Dragon

*snapper, spinach, bean curd*

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### Palate Cleanser

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### Feeling Porky

*kung bak pau, pickles*

### Who Niú

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

### King-Cheo Split

*banana, hazelnut, praline, salted caramel,  
buttermilk, cempedak*