

# *Antler & Ember*

HOTEL WATERLOO SINGAPORE - HANDWRITTEN COLLECTION

## **STARTER**

Blue Pea Sour Dough & Artisan Bread with Chef's Signature Butter

Avocado Garden Salad

Mushroom Cappuccino

Chilli Crab Mantou

Mini Mala Beef Tatar Tart

Unagi Toast

Sakoshi Bay Oyster

Twins Truffle Fries

Anchovy Toast with Salted Caramel Butter

## **SMALL PLATE**

Sesame Laksa Dumpling

Hokkaido Hotate

Burrata Garden With Parma Ham

Corn Rib with Parmigiano Snow

Citrus Ceviche 'Fish Of The Day'

Noisette Octopus Fremantle

## **MAIN**

Angus 'Filet Mignon'

Iberian Pork

Nduja King Prawn Pasta

Asparagus Pasta

Seabass with Tarragon Beurre Blanc

Black Chicken (Preparation time: 25-30 minutes)

Tajima Wagyu Ribeye MS 6/7

## **DESSERT**

Chocolate Moist Cake

Hokkaido Cream Brûlée Cheesecake

*Menu items are subject to seasonal availability and may change without prior notice*

*All prices are subject to 10% service charge*

## EXECUTIVE MENU

*(Indulge in one selection from each course)*

### STARTER

#### **Artisan Bread**

House-baked bread with cultured Chef's signature butter

### APPETISER

#### **Amberjack Crudo**

Passion fruit cream, avruga caviar, cherry vine tomatoes, green shiso

OR

#### **Avocado Garden Salad**

Seasonal greens, citrus dressing, toasted seeds

OR

#### **Hokkaido Hotate (+\$10)**

Seared scallop, raspberry glaze, fruit salsa, salmon trout roe, fresh coriander

### MAIN

#### **Nduja Seafood Pasta**

Spicy nduja, tiger prawn, hamaguri clam, salmon trout roe

OR

#### **Pan-seared Sea Bass**

Baby corn, thai asparagus, tarragon beurre blanc

OR

#### **Angus 'Fillet Mignon' (+\$15)**

Maitake mushroom, grilled asparagus, vine tomatoes, aged balsamico

### DESSERT

#### **Chef's Dessert of the Day**

*Complement your meal with a coffee or tea add-on at \$3.90*