

DINNER

BRINE
@brine.singapore

Potato 'textures', potato cake, skin milk emulsion,
sweet potato biscuits

OR

Melon tartare, dill, caramelised biscuits

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Confit chilli and garlic, knife cut noodles,
butter poached crabmeat

OR

Mussels, garam masala, sourdough, papadum

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Risotto, chicken bone broth, crispy ceps

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Fried seabass, tom kha gai, charred cabbage

OR

Westholme wagyu flap, ebiko, charred leeks, (+10)
duck fat emulsion

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Smoked hay gelato, chocolate textures

5 course: \$58 per pax

add ons:

Hand cut chips, truffle mayo

12

Pressed sourdough, pistachio butter

12