

Wanderlust

— BY CHEF HEMAN —

An exciting culinary journey of places in different parts of the world.

A new mix of taste, texture and flavours.

4 - 31 July



Popsicle By The Sea



Nuts about Lotus



Chef Heman Tan



The Autumn Gold



“Home Sweet Home”



“No-See-Sky” Iberian Secret



Wanderlust

4 - 31 July — BY CHEF HEMAN —



Super 5 Course at \$88++ per pax (min. 2 pax)

Standard 5 Course at \$98++ per pax (min. 4 pax)

Popsicle By The Sea 海边的冰棒

Compressed Watermelon | Crabmeat Kombu | Tobiko | Strawberry Caviar
真空压缩西瓜 | 蟹肉海带 | 草莓珍珠

Nuts about Lotus 坚果中的莲子

Lotus Roots | Ginkgo Nut | Lotus Seed | Macadamia Nut | Balsamic Reduction & Chili Oil Pipette
莲藕五味银杏果 | 莲子 | 坚果豆 | “还原” 意香醋 | 辣椒油

The Autumn Gold 秋天的黃金

Butter Squash Pumpkin Soup | Prawn Bisque | Tiger King Prawn
南瓜虾皇金汤 | 虎虾

“No-See-Sky” Iberian Secret 神秘的不见天

Roasted Iberico Pork Flap Meat | Cucumber & Pineapple Pickled | Cucumber Wasabi Caviar
烤黑毛猪肩 “不见天” | 黄瓜和菠萝腌菜 | 黄瓜珍珠
(For Super 5 only)

Twist-and-Shout Ribs 兴奋的呐喊!

Roasted Iberico Pork Prime Ribs | Grilled Compressed Pineapple | Cucumber Wasabi Caviar
烤黑毛猪排 | 菠萝 | 黄瓜珍珠
(For Standard 5 only)

“Home Sweet Home” 回家

Oolong Tea Infused Crème Brûlée | Coconut Gelato | Soy Caviar
茶香蕉糖蛋布丁 | 椰子冰淇淋 | 生抽珍珠

Wanderlust

4 - 31 July — BY CHEF HEMAN —



Premium A 6 Course at \$108++ per pax (min. 4-6 pax)

Premium B 6 Course at \$118++ per pax (min. 4-6 pax)

(Half Day Advance Order)

Popsicle By The Sea 海边的冰棒

Compressed Watermelon | Crabmeat Kombu | Tobiko | Strawberry Caviar
真空压缩西瓜 | 蟹肉海带 | 草莓珍珠

Nuts about Lotus 坚果中的莲子

Lotus Roots | Ginkgo Nut | Lotus Seed | Macadamia Nut | Balsamic Reduction & Chili Oil Pipette 莲藕五味银杏果 | 莲子 | 坚果豆 | “还原” 意香醋 | 辣椒油

The Autumn Gold 秋天的黄金

Butter Squash Pumpkin Soup | Prawn Bisque | Tiger King Prawn
南瓜虾皇金汤 | 虎虾

“No-See-Sky” Iberian Secret 神秘的不见天

Roasted Iberico Pork Flap Meat | Cucumber & Pineapple Pickled | Cucumber Wasabi Caviar 烤黑毛猪肩 “不见天” | 黄瓜和菠萝腌菜 | 黄瓜珍珠
(For Premium A only)

Twist-and-Shout Ribs 兴奋的呐喊!

Roasted Iberico Pork Prime Ribs | Grilled Compressed Pineapple | Cucumber Wasabi Caviar 烤黑毛猪排 | 菠萝 | 黄瓜珍珠
(For Premium B only)

Blue and Black 蓝与黑

Grilled Bluefin Maguro Kama Collar | Teochew Spicy Hot Bean Sauce | Squid Ink Tobiko 烤蓝鳍金枪鱼 | 潮州香辣辣豆酱 | 鱿鱼墨水飞鱼子

“Home Sweet Home” 回家

Oolong Tea Infused Crème Brûlée | Coconut Gelato | Soy Caviar
茶香焦糖蛋布丁 | 椰子冰淇淋 | 生抽珍珠

Wanderlust

— BY CHEF HEMAN —

wanderlust

a culinary journey of travel in taste

(/'wɒndəlʌst/

noun

1. a strong desire to travel.
"a man consumed by wanderlust"



Having been 'locked down' by the pandemic, dreams of travelling have been slowly but surely building up. Everyone has missed the joy from exploration and adventure that comes from breathing a different air, feeling a different buzz, and for food-loving Singaporeans especially, travelling to satisfy their appetite as well as their journals.

Wanderlust is at the heart of this explorative culinary journey, each dish paying tribute to a piece of the world we've travelled. The key motivating factor is a deep curiosity towards creating a new mix of tastes, textures and flavours so as to rediscover the world again: same story, different lens.

Each of the dishes in this menu attempts to capture the taste of moments reminiscent of certain places.

Chef Heman Tan



Wanderlust

xī yàn

— BY CHEF HEMAN —



Popsicle By The Sea 海边的冰棒



The journey sets off from Greece, Mediterranean Sea, where it's peaceful and calm with sunny blue skies. The romance of the notion to bask in the sun, chill out with a popsicle overlooking the sea. Mediterranean watermelon salads are wonderful for the summer so the idea of a refreshing watermelon popsicle combining taste of the sea captures the moment.

Nuts about Lotus 坚果中的莲子



The lotus is of great significance in Chinese culture for numerous reasons, including religious symbolism, marriage symbolism, and food usage. With this dish, we connect with how richly cultural festivities are infused with Chinese folklore. The understated, subtle yet resilient taste of the lotus root and seeds is accompanied by nuts of varying textures and savoury sweetness of balsamic, a finishing twist of Sichuan hot & spicy.



The Autumn Gold 秋天的黃金



This dish captures that moment of fall in Canada, where there is an outpouring of amber across nature, with orange and red maple leaves of autumn. This comforting soup warming the heart in an indulgent way before the harsh winter months ahead.

Wanderlust

— BY CHEF HEMAN —



“No-See-Sky” Iberian Secret 神秘的不见



When visiting Spain, one of the first things on the must-eat list is their finest Jamon Iberico.

This sparked an idea of turning ‘char siew’ into something else altogether exquisite. And there is no better place to start than the Secreto for exquisite.

The Secreto is a prized piece of meat hidden behind the shoulder and below the back fat of the Ibericus Pig. A direct translation of the name is Iberian Secret, “Iberico” being the name of Spain’s most exclusive breed of black – “Pata negra” – pigs.

The flavour and texture of the meat speaks for itself, but it is served with a cheerful pineapple cucumber salsa to reset the palette for the next bite.

“Home Sweet Home” 回家



Chendol, Ice Kacang or Nyonya kueh... In ‘rediscovering Singapore’, we celebrate that we are as multi-cultural as the food we eat.

During these times, not being able to get away has been a challenge for many of us. It became essential to find comfort in what we know. This is represented as a cocoon of Crème Brûlée.

We love ice cream in our hot weather, we love our milk tea. This dish expresses that mix of familiar tastes, yet in its form/composition seems to be dreaming of being somewhere else. There is a sense of mixed emotions the soy caviar represents, at first like beads of tears but in essence adding to the umami of sweetness. Fulfilment and comfort.

