



ODPSINGAPORE.COM

## STARTERS

### WATERCRESS SOUP (V)

Wolfberries, sous-vide poached egg and gluten-free fried bread

### PICKLED BEETROOT SALAD (V)

Hazelnut, tofu, pomelo and wild rocket

### GARDEN QUINOA SALAD (V)

Fermented root vegetables, charcoal almond garlic soil and garden herbs

### WARM WASABI GREENPEA SCALLOP SOUP

Hokkaido scallop, gluten & dairy-free focaccia bread, fennel, chia seeds

### SAUTÉED CHORIZO & OCTOPUS SALAD

Baby spinach, ratte potatoes, port wine and gluten-free pita bread

### VITEL TONE

Sous-vide veal loin, gluten-free fried bread, tuna mayo, pickled purple cabbage

### AVOCADO JUMBO LUMP CRAB SALAD

Crispy green kale, sweet corn, crumble salted egg yolk, gluten-free fried bread

## TASTING MENU

Enjoy 5 tasting courses for \$68<sup>++</sup> per person  
Add \$50 for wine pairing

# MAINS

### VEGETABLE TEMPURA RISOTTO (V)

Pickled pink ginger, okra, baby carrot, oyster mushroom, broccoli

### VEGAN MACCHERONI PASTA (V)

Portobello bolognese gratin, béchamel

### KING CRAB ORECCHIETTE

Saffron corn sauce, sweet snap pea

### SPAGHETTI ALLE VONGOLE

Italian parsley, Japanese white miso sauce

### PAN SEARED THREADFIN

Thai mango salad, cashew nuts and sakura shrimp

### SOUS-VIDE SALMON

Soupy braised miso chilli daikon, Chinese green cabbage and dill foam

### BRAISED VEAL OSSOBUCO

Green pea risotto, pickled purple baby carrot

### ROASTED PORK RACK

Spicy pineapple sauce, purple sweet potatoes and broccolini

### GRILLED ARGENTINEAN RIBEYE STEAK 250gm

ODP herb salad, hazelnut dressing

## FEED US MENU

Let us roll out a full 2 course menu for \$51<sup>++</sup> per person or \$62<sup>++</sup> with desserts.

## DESSERTS

### DAIRY-FREE DATE & WALNUT CHEESECAKE

Served with red apple slices

### SIGNATURE FLUFFY SOUFFLE

Acai berry crème anglaise

### CASHEW NUT MILK CUSTARD

Golden kiwi compote and chocolate tuille

### DAIRY-FREE APPLE CRUMBLE

8 spice, oats flour and extra virgin coconut oil and crème anglaise

### CALAMANSI CHOCOLATE TART

Crispy calamansi on a meringue tart

### HOMEMADE SORBET

Palm Sugar | Strawberries | Avocado | Mango  
Black Sesame | Chocolate

## SIDES

### FRIED POTATOES BREAD 3pc

### GLUTEN-FREE PITA BREAD 3pc

### SAUTÉED RATTE POTATOES

Aglie e olio

### SAUTÉED VEGETABLES

White miso sauce

### SAUTÉED MALABAR SPINACH

Aglie e olio