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### STARTERS

- WATERCRESS SOUP (V) 18  
Wolfberries, sous-vide poached egg and gluten-free fried bread
- PICKLED BEETROOT SALAD (V) 18  
Hazelnut, tofu, pomelo and wild rocket
- GARDEN QUINOA SALAD (V) 20  
Fermented root vegetables, charcoal almond garlic soil and garden herbs
- WARM WASABI GREENPEA SCALLOP SOUP 23  
Hokkaido scallop, gluten & dairy-free focaccia bread, fennel, chia seeds
- SAUTÉED CHORIZO & OCTOPUS SALAD 25  
Baby spinach, ratte potatoes, port wine and gluten-free pita bread
- VITEL TONE 25  
Sous-vide veal loin, gluten-free fried bread, tuna mayo, pickled purple cabbage
- AVOCADO JUMBO LUMP CRAB SALAD 25  
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) 25  
Pickled pink ginger, okra, baby carrot, oyster mushroom, broccoli
- VEGAN MACCHERONI PASTA (V) 25  
Portobello bolognese gratin, béchamel
- KING CRAB ORECCHIETTE 28  
Saffron corn sauce, sweet snap pea
- SPAGHETTI ALLE VONGOLE 28  
Italian parsley, Japanese white miso sauce
- PAN SEARED THREADFIN 32  
Thai mango salad, cashew nuts and sakura shrimp
- SOUS-VIDE SALMON 32  
Soupy braised miso chilli daikon, Chinese green cabbage and dill foam
- BRAISED VEAL OSSOBUCO 32  
Green pea risotto, pickled purple baby carrot
- ROASTED PORK RACK 38  
Spicy pineapple sauce, purple sweet potatoes and baby kalia
- GRILLED ARGENTINEAN RIBEYE STEAK 250gm 38  
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 16  
Served with red apple slices
- SIGNATURE FLUFFY SOUFFLE 16  
Acai berry crème anglaise
- CASHEW NUT MILK CUSTARD 16  
Golden kiwi compote and chocolate tuille
- DAIRY-FREE APPLE CRUMBLE 16  
8 spice, oats flour and extra virgin coconut oil and crème anglaise
- CALAMANSI CHOCOLATE TART 16  
Crispy calamansi on a meringue tart
- HOMEMADE SORBET 6  
Palm Sugar | Strawberries | Avocado | Mango | Black Sesame | Chocolate

## SIDES

- FRIED POTATOES BREAD 3pc 12
- GLUTEN-FREE PITA BREAD 3pc 12
- SAUTÉED RATTE POTATOES 12  
Aglie e olio
- SAUTÉED VEGETABLES 12  
White miso sauce
- SAUTÉED MALABAR SPINACH 12  
Aglie e olio

# LUNCH

YOUR #GFDF 2 COURSE SET LUNCH  
@ \$25++/person

+ Add \$10 for dessert | + Add \$10 for a glass of  
house white wine / red wine / mocktail.

## starts

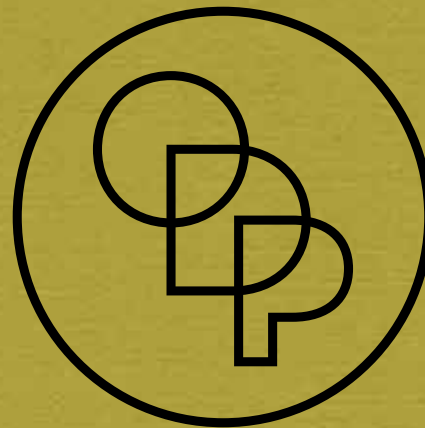
TEMPURA BABY  
OCTOPUS & BLACK  
GARLIC MAYO

Zested lime, baby romaine,  
smoked paprika corn kernels

OR

CREAMY SPINACH  
WOLFBERRIES SOUP  
(V)

Baby spinach, sous-vide egg,  
homemade gluten-free bread



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## mains

ROASTED PORK BELLY  
IN SPICED MADRAS CURRY

Fresh grated coconut, cilantro,  
wild rice, sautéed french beans

OR

DEEP-FRIED DAIRY-FREE  
MINI MOZZARELLA BALLS,  
GREEN PEA PUREE, SALTED  
EGG YOLK CRUMBLE  
(V)

Pickled bunapi mushrooms  
and cashew nuts

## sweets

LOCAL DOLCE GFDF

Red bean sorbet, peanut crumble, aloe vera jelly,  
gula melaka jelly, coconut jelly, pandan sponge, popcorn  
\*no egg option for vegetarians