

OPEN
FARM
COMMUNITY

Our Sustainable Farm Community

- Beef
- Chicken
- Coconut Milk
- Green Lip Mussels
- Green Chili
- Chilli
- Barramundi
- Blue Prawns
- Black Kale
- Mottainai Lamb
- Crab
- Arugula
- Palm Oil
- Black Sugar
- Quan Fa
- Lime
- Nasturtiums
- Genting Garden
- Oxheart Tomatoes
- Lemongrass
- Our Garden
- Belachan
- Red Radish
- Basil
- Tomato
- Pandan
- Ginger
- Garlic
- Shallots
- Dragon Fruit
- Coconut
- Octopus
- Banana
- Taro
- Our Garden
- Green Beans
- Sweet Potato Leaf
- Young Coconut
- Our Garden
- Bilimbi
- Long Beans
- Pumpkin
- Asparagus
- Jackfruit
- Our Garden
- King Eryngii
- Tiberias
- Coriander
- Okra
- Laksa Leaf
- Baby Romaine
- Snapper
- Moringa
- Jackfruit
- Jungle Honey
- Our Garden
- Purple Sweet Potato Leaf
- Micro Coriander
- Our Garden
- Soy Sauce
- Sweet Peppers
- Manioc
- Star Fruit
- Tamarind
- Indian Borage
- Sweet Corn
- Sustenir
- Curly Kale
- Star Fruit
- Tamarind
- Chai Poh
- Chilli Padi
- Rin Yan Agrotech
- Baby Potatoes
- Camillia Oil
- Freedom Range
- Eggs
- Buah Keluak
- Our Garden
- Hibiscus Leaf
- Butterhead Lettuce
- Goat's Milk
- Sunflower Seeds
- Mexican Tarragon
- VeggieLife
- Mexican Tarragon
- Seeds
- Shiso
- Turnips
- Our Garden
- Eggplant
- Olive Oil
- Toh Thye San
- Duck
- Passionfruit
- Ulam Raja

S N A C K S

Garlic Focaccia, herb butter, long pepper salt, olive oil	10
Weeds & More Radish Crudit�, Seasonal “dip”, herbs and flowers	15
Cauliflower ‘Wings’, tamarind miso, sesame, scallions	15

S M A L L P L A T E S

Tiberias Snapper Ceviche, sago crackers, ginger flower	22
Genting Garden Tomatoes, whipped ricotta, moringa pesto	18
Fremantle Octopus, seasonal crop, n’duja emulsion	28
Mushroom Buddies tortellini, lions mane mushroom, oatmilk gravy	24

M A I N S

Five Founders Carbon Neutral Short Rib (200g), SG mol�, greens	55
Nasu Eggplant, muhammara, chickpea & wild pepper	32
Roasted Salmon, garden “curry”, puffed pulut hitam & seaweed	38
Confit Toh Thy San Duck Leg, white polenta, caramelised onion	36

S I D E S

Indonesian Baby Potato, chai poh, chives	14
Spicy Corn “Ribs”, olive oil, honey & lime	16
Mixed Heirloom Grains & seeds	14
Smashin’ Pumpkin, seeds, wild honey, grainy mustard	15
SG Green Salad, coconut ranch, herbs & flowers	14
Homemade Kimchi	8

D E S S E R T S

Burnt Banana Sticky Toffee Pudding, sourdough ice cream	15
Pili Nut Tart, kombu short crust, sesame whip	15
Guava Sorbet, kaffir lime foam, coconut jam	15
Single Origin Chocolate Brownie, chocolate textures	15

P L A N T A T R E E



Adopt & plant a tree in Indonesia. It’s a sweet thing to do for the planet. We work with Green Steps Group to plant 1 mangrove tree to offset the carbon emission of your meal. 8

THE LOCAL LUNCHEON

Enjoy a fast and light business lunch or a long and leisurely meal.
Our lunch menu is customisable to your palate.
Choose your own 3-course adventure.

55++

\$12** a Glass of Beer, Wine or Prosecco

Starter

Light & Fresh

Tiberias Snapper Ceviche

Ginger Flower,
Sago Cracker, Sorrel

GF

Savoury & Substantial

Genting Tomato Salad

Whipped Ricotta, Farm Basil,
Aloe Vera

VG, GF

Rich & Reliable

Sweet Corn Chowder

Toasted Sourdough,
Olive Oil & Pili nuts

V

Mains

Roasted Salmon

Garden "Curry", Puffed
Pulut Hitam & Seaweed

GF, DF

Nasu Eggplant

Muhammara, Chickpea &
Wild Pepper

V, GF

Confit Toh Thye San

Duck Leg
White polenta,
Caramelised Onion

Desserts

Guava Sorbet

Kaffir Lime Foam,
Coconut Jam

VG, GF

Pili Nut Tart

Gula Melaka Fudge,
Sesame Whip

VG

Single Origin Chocolate

Brownie, Ganache,
Ice Cream, Crumble

VG

GF | Gluten Free V | Vegan VG | Vegetarian

All prices are subject to service charge and GST