BUTCHER'S BLOCK

Wood-Fire Lunch IMUA

Hawaiian for 'moving forward with strength and spirit', IMUA perfectly encapsulates the culinary prowess and philosophies of Chef Jordan Keao – through wood-fire cooking, whole animal butchery and zero waste.

Bluefin Tuna Poke Tartlet S | Premium Osetra Caviar N LF
Blackmore Farms Wagyu Beef Pipikaula | Beef Fat Fried Rice S LF

Lomi Lomi S GF LF
Beet Cured Bluefin Tuna & Smoked Kanpachi | Tomato Sorbet SL
Marigold Oil SL | Tomato Water
(Supplement $18++)

Huli-Huli Dry-Aged Duck S A N SL
Dry-Aged Duck Breast | Duck Leg Katsu
Duck Skin | Kabocha Purée | Japanese Curry Spice

Smoked Arctic Char S
Cauliflower Froth | Crispy Fish Skin
Limu Congee | Premium Osetra Caviar

Blackmore Farms Full-Blood Wagyu Beef S A
Koji Blackmore Farm Beef | Bone Marrow Custard
Black Garlic Purée | Beef Tendon Chicharron

Pumpkin Pie A
Kabocha | Pumpkin Seed | Caramel

178++ Per Guest
138++ Tailored Beverage Pairing

Dom Pérignon
388++ Dom Pérignon Prestige Pairing

#ButchersBlockSG

Menu subject to change and availability

(A) Alcohol (GF) Gluten-free (LF) Lactose-free (N) Nuts (P) Pork (V) Vegetarian (VG) Vegan (SL) Sourced Locally S Sustainable
All above stated prices are in Singapore Dollars and subject to 10% service charge and prevailing 9% goods and service taxes.

BUTCHER'S BLOCK

Wood-Fire Dinner IMUA

Hawaiian for 'moving forward with strength and spirit', IMUA perfectly encapsulates the culinary prowess and philosophies of Chef Jordan Keao – through wood-fire cooking, whole animal butchery and zero waste.

Bluefin Tuna Poke Tartlet S | Premium Osetra Caviar N LF
Blackmore Farms Wagyu Beef Pipikaula | Beef Fat Fried Rice S LF

Grilled Spanish Mussel | Hand-Dived Scallop S A
Kway Teow | Lemon Verbena
Green Apple | Smoked Paprika

Lomi Lomi S GF LF
Beet Cured Bluefin Tuna & Smoked Kanpachi | Tomato Sorbet SL
Marigold Oil SL | Tomato Water

Huli-Huli Dry-Aged Duck S A N SL
Dry-Aged Duck Breast | Duck Leg Katsu
Duck Skin | Kabocha Purée | Japanese Curry Spice

Smoked Arctic Char S
Cauliflower Froth | Crispy Fish Skin
Limu Congee | Premium Osetra Caviar

Blackmore Farms Full-Blood Wagyu Beef S A
Koji Blackmore Farm Beef | Bone Marrow Custard
Black Garlic Purée | Beef Tendon Chicharron

Pumpkin Pie A
Kabocha | Pumpkin Seed | Caramel

238++ Per Guest

168++ Tailored Beverage Pairing

Dom Pérignon

408++ Dom Pérignon Prestige Pairing

#ButchersBlockSG

Menu subject to change and availability

(A) Alcohol (GF) Gluten-free (LF) Lactose-free (N) Nuts (P) Pork (V) Vegetarian (VG) Vegan (SL) Sourced Locally S Sustainable
All above stated prices are in Singapore Dollars and subject to 10% service charge and prevailing 9% goods and service taxes.