BUTCHER'S BLOCK

Wood-Fire Lunch Experience Menu

Bites – *choose one*

Bluefin Tuna Poke Tartlet | Garlic Chive Tuile LF GF N

Blackmore Farms Wagyu Beef Pipikaula | Beef Fat Fried Rice LF

Supplement - $18++

Lomi Lomi

Beet Cured Bluefin Tuna & Smoked Kanpachi | Tomato Sorbet SL

Marigold Oil SL | Tomato Water

First Course – *choose one*

Grilled Heirloom Tomato | Italian Burrata | Lemon Verbena V

Grilled Spanish Mussel | Kway Teow | Smoked Paprika

Main Course – *choose one*

Stone Axe Full-Blood Wagyu Striploin | 9+ Mbs | 100g (***supplement 15++)*** A GF

Stone Axe Full-Blood Wagyu Tenderloin | 9+ Mbs | 100g (***supplement 20++)*** A GF

Little Joe Australian Tenderloin | Grass-fed | 4+ Mbs | 100g A GF

Mushroom Barley Risotto | Grilled Fogo Farms Mushroom SL | Comté Cheese V

Smoked Arctic Char | Limu Congee | Crispy Skin

Dessert – *choose one*

Chocolate Crémeux | Toasted Rice Ice Cream | Miso Caramel A P

Strawberry Baked Mochi | Yoghurt Ice Cream | Roasted Strawberry A

$78++ Per Guest

#ButchersBlockSG

Menu is subject to seasonal availability

(A) Alcohol (DF) Lactose-free (LF) Gluten-free (N) Nuts (P) Pork (V) Vegetarian (VG) Vegan Sustainable (SL) Sourced Locally

All above stated prices are in Singapore Dollars and subject to 10% service charge and prevailing 9% goods and service taxes.