

ANTI:NOTE

SET MENU

DAILY, 12PM-2.30PM

55 FOR 3-COURSE
45 FOR 2-COURSE
+15 FOR COCKTAIL OF THE DAY

STARTERS

HEIRLOOM TOMATO

Burrata Cheese | Olive "Caviar" | Garden Cress | Tomato Cloud | Basil Sorbet

or

CORN CONSOMMÉ

Burnt Corn | Blue Swimmer Crab | Tobiko

or

HARVEST ROOT VEGETABLE SALAD

Butternut Squash | Beetroot | Caviaroli | Baby Onion

or

ANTI:NOTE GRILLED ROMAINE HEARTS

Spanish Anchovy | Bacon | Mangetsu Egg | Parmesan

or

GRILLED CHICKEN SALAD

Heirloom Tomato | Shallot | Carrot | Thai Sweet Chili

MAINS

65°C SOUS VIDE CORN-FED CHICKEN

Potato Pavé | Truffle Mousseline | Savoy Cabbage | Asian Wine Gravy

or

PAN SEARED GOLDEN POMFRET

Trout Roe | Ratte Potato | Shimeji Mushroom | Saffron Kombu Broth

or

ANTI:NOTE'S SIGNATURE BURGER

Braised Angus Beef | Onion Jam | Comté Cheese | Brioche | French Fries

or

PLANT-BASED OMNI GOLDEN FILLET

Homemade Vegan Tartar | Grilled Lime | Soda Batter | French Fries

DESSERTS

CHOUX PRALINE

70% Chocolate Coulis | Caramelised Hazelnut

or

FOREST BERRY

Blackcurrant Meringue | Blackberry Crèmeux | Crème Fraîche | Lemon Verbena Sorbet

 Vegetarian  Vegan

Some dishes contain dairy; gluten and nuts. Please advise us of any special dietary requirements including potential reaction to allergens.
Prices are subject to prevailing taxes and service charge.