

ANTI:NOTE

À LA CARTE

DAILY, 12PM-2.30PM

STARTERS

HEIRLOOM TOMATO 21

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

ANTI:NOTE GRILLED ROMAINE HEARTS 21

Spanish Anchovy | Bacon | Cured Egg | Parmesan

SALT BAKED BEETROOT 20

Raisin Couscous | Pickled Onion | Walnut

LOBSTER BISQUE 26

ASC Certified Maine Lobster | Zucchini | Lemongrass

HOKKAIDO SCALLOP 24

Jerusalem Artichoke Purée | Caviar | Yellow Wine Sauce

MAINS

ASC CERTIFIED BARRAMUNDI 34

Prawn Otak | Eggplant & Asparagus | Yellow Wine Sauce

BRAISED WAGYU BEEF CHEEK 42

Mash Potatoes | Baby Turnip | Rice Puff | Asian Spice Jus

IBERICO PORK RACK 35

Potato Pavé | Caramelised Onion |
Coconut Emulsion | Savoy Cabbage

FREE RANGE CHICKEN BREAST 32

Truffle Mousseline | Layer Potatoes | Asian Wine Sauce

BARLEY MUSHROOM RISOTTO 30

Maitake Mushroom | Porcini | Parmesan

PLANT-BASED "FISH & CHIPS" 28

Homemade Vegan Tartar | Grilled Lime | French Fries

MSC CERTIFIED POACHED LOBSTER 40

Black Charcoal Brioche | Pickled Vegetables |
Truffle Vinaigrette | Potato Chips

ANTI:NOTE'S SIGNATURE BURGER 38

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

SWEETS

CHOUX PRALINE 16

70% Chocolate Coulis | Caramelised Hazelnut

FOREST BERRY 16

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

SIDES

FRENCH FRIES 6

MASHED POTATOES 6

AQUAPONICS SALAD 6

Fine Herbs | ANTI:NOTE Vinaigrette

RYE SOURDOUGH BREAD 8

Beetroot Butter | Salish Salt

SAUTÉED ASPARAGUS 6


Garlic | Chive

SAUTÉED WILD MUSHROOM 6

Garlic | Chive



DID YOU KNOW?

Dishes with a  on this menu contain ingredients of herbs, leafy vegetables or fish grown in our own sustainable and completely pesticides-free aquaponics farm right here within Fairmont Singapore & Swissôtel The Stamford. Read more on your farm-to-table experience here.



The Aquaculture Stewardship Council (ASC) is the world's leading certification scheme for farmed seafood. Marine Stewardship Council (MSC) certification is given if a fishery meets international best practice for sustainable fishing. 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.