

SUPERTREE DINING MENU



Minimum Spending of \$80++ per person. Waiver of Minimum Spending for children below the age of 12



Vegetarian / Vegetarian Options Available



Dishes are served on Communal Sharing Basis

PLATTERS

SUPERTREE PLATTER (Recommended for 4 persons)

Crispy Rice Cake Rolls - Rice paper handrolled with minced chicken and roasted organic brown rice

Poached Prawn Rolls - Vietnamese fresh rice paper rolls with tiger prawn

Kurobuta Lychee Beignets - Crispy beignets of lychee with kurobuta pork loin & bacon

Silver Threadskin Scallop Rolls- Vietnamese scallop rolls in crispy sliver threadskin

Grilled Sea Squid – Grilled sea squid with signature chilli lime dip

85

SEAFOOD BY THE BAY (Recommended for 4 persons)

Seasonal oysters, king salmon sashimi, Hokkaido king scallop sashimi, poached tiger prawns &

New Zealand green mussels on ice. Served with shoyu wasabi & chilli lime

108



+38 for Poached Whole Wild Caught Sustainable Atlantic Lobster



IndoChine only support consciously sourced food that are sustainable, such as caviar from sturgeons, grown in farms where environment kept closed to the nature's one. Russian Caviar House is actively involved in addressing the issue of sturgeons' protection, in order to preserve the gene pool of these rare and endangered species, they have formed and will keep forming their own collection. Sturgeons are raised under the most advanced technologies and developments which allow settings that emulate natural ones, with as much comfort as possible.

+108 for a tin of sustainable Russian Sturgeon classic caviar (28gm)



SEASONAL OYSTERS

Dressed with classic spiced lemon sauce, finished with kaiware leaf

6/ piece (minimum 2 pieces)

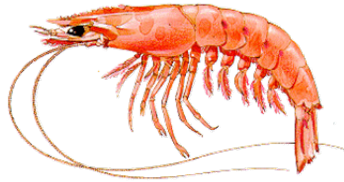
Topped with sustainable Russian Sturgeon classic caviar

18/ piece

***Oysters without dressing are available upon request**

Prices are subject to service charge & prevailing taxes

SIGNATURE RICE PAPERS



VIETNAMESE FRESH RICE PAPER ROLLS WITH TIGER PRAWN



Vietnamese fresh rice paper rolls with poached tiger prawn, greens, Asian herbs & rice vermicelli
Served with traditional IndoChine sauce

16

CRISPY VIETNAMESE SEAFOOD AND CHICKEN SPRING ROLLS



Traditional crispy Vietnamese rice paper rolls of crabmeat, chicken, prawns & greens
Served with traditional IndoChine sauce

18

RICE PAPER HAND-ROLLED WITH MINCED CHICKEN AND ROASTED ORGANIC BROWN RICE



Marinated minced chicken with roasted rice crumbles & greens, hand-rolled in rice paper

18

CRAB MEAT & GREENS IN RICE PAPER

Rice paper rolls filled with hand-peeled crab meat, shredded green mango, apple, grape, spinach leaves & Asian herbs. Served with peanut mango dip

20

THE CARPACCIO SERIES

Dressed with Asian herbs and spices



King Salmon

Heralded as the very best salmon in terms of taste, texture and nutrition, King Salmons are a naturally rich source of marine long chain omega-3s, with the highest natural oil content of salmon beneficial to joints, brain, eyes, & the immune system,

RAW

KING SALMON

KING HOKKAIDO SCALLOP

FRESH ASIAN PRAWN

COOKED

COOKED KUROBUTA PORK

14/ portion of 80gm

Prices are subject to service charge & prevailing taxes

SMALL PLATES



CRISPY LYCHEE WITH KUROBUTA PORK LOIN & BACON

Crispy lychee of kurobuta pork loin & apple smoked bacon. Dressed with ebikko & mayonnaise

24

KING SALMON SASHIMI

King salmon sashimi served with wasabi and soya

22

KING SALMON TARTARE



King salmon tartare infused with Asian herbs, roasted rice powder and spices

24



CHEF'S SPECIAL GRILLED SQUID

Grilled succulent squid with mixed garden greens, served with classic chilli lime sauce

22

CRISPY SQUID WITH SPICY SALSA ROSA & BARBEQUED LIME

Crispy squid on wild rocket, served with spicy salsa rosa & barbequed lime

20



SINGAPORE FAMOUS CHILLI CRAB SAUCE WITH RICE CRACKERS

Homemade Singapore's famous chilli crab sauce served with rice crackers

18



BURNT HOKKAIDO SCALLOP, RUSSIAN CAVIAR & KATSUOBUSHI REDUCTION BROTH

Sashimi grade burnt Hokkaido scallop, sustainable russian caviar & katsuobushi reduction broth

18/ single serving

Prices are subject to service charge & prevailing taxes

CRISPY SILVER THREADSKIN SCALLOP ROLLS



Crispy silver threadskin infused with marinated scallops. Served with sweet chilli dip

18



BRAISED ABALONE WITH CHINESE MUSHROOMS & ASIAN VEGETABLES

Abalone braised in superior stock, served with Chinese mushroom and Asian vegetables

20/ per single serving



CRISPY POTATO BEIGNETS & TRUFFLE MAYO DIP



Crispy home-made local potato beignets served with truffle mayo

18

RICE CRACKERS & TRUFFLE MAYO DIP



Crispy rice crackers with truffle mayo

14

SALAD

HANDPOUNDED PAPAYA SALAD



Green papaya handpounded with dried shrimps, Asian spices, greens and Laotian dressing

18



Please be advised that traditional fermented anchovy sauce is used liberally in preparation of this dish.



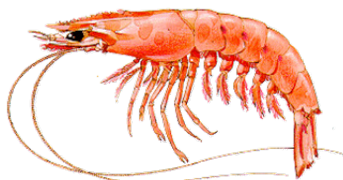
Please indicate spice level: mild ~ medium ~ hot

GARDEN SALAD



Garden watercress, lettuce, tomato, cucumber, boiled egg, crispy shallots & shredded chicken, topped with homemade egg dressing & roasted peanuts

20



POMELO & TIGER PRAWN SALAD



Poached tiger prawns, pomelo, dried shrimp, chilli & carrot tossed with our aromatic IndoChine house dressing

24



Please indicate spice level: mild ~ medium ~ hot

WILD MESCLUN, ROCKETS & SALMON / CANADIAN SCALLOPS

Lightly torched King salmon or Canadian scallops, wild rocket & mesclun tossed in wasabi spiced lime dressing

KING SALMON – 24

CANADIAN SCALLOPS – 28

NORTHERN VIETNAMESE BEEF SALAD

Tender Australia grassfed beef rump tossed with mixed capsicums, tomatoes, white onions, lettuce, coriander leaf, mint leaf, cucumber and lemon juice.

24



Please indicate spice level: mild ~ medium ~ hot

HOME-BREWED SOUP

Individual serving

FISH MAW IN CHICKEN ESSENCE

with shredded bamboo shoots, shredded chicken, crab meat, black mushrooms & coriander

15



LEMONGRASS CREAM OF MUSHROOM



Homemade cream of mushroom with lemongrass infusion and grilled wild mushroom,
served with rice cracker

14

+ SEARED HOKKAIDO SCALLOP – 6/ piece



TOM YAM LOBSTER BROTH WITH ASIAN HERBS



Lobster broth with wild Asian herbs, tomatoes & lobster meat, brewed with Asian rock lobster

Clear / Cream

26

GOURMET MEAT



ROASTED LEMONGRASS FRENCH CORN-FED CHICKEN

Lemongrass marinated French corn-fed chicken, roasted to perfection.

Served with house sauce and salted new potatoes

36

LEMON JUICE MARINATED MINCED CHICKEN & ROASTED PINE NUTS

Minced chicken marinated with lemon juice tossed with Asian herbs & spices,

roasted rice powder and chilli. Finished with roasted pine nuts

26

SEARED SMOKED DUCK, BABY ROMAINE & TRUFFLE DRESSING

Lightly seared smoked duck fillets, grilled baby romaines & black truffle mushroom dressing

32

DUCK DRUMLETS, PINEAPPLE SAUCE & BURNT HONEY PINEAPPLE

Baked smoked duck drumlets on a bed of pineapple gravy, paired with burnt honey pineapple

28

U.S BONE IN PORK LOIN PAIRED WITH 36HOURS PRESERVED PICKLES & VINE TOMATOES

Seared U.S bone in pork loin served with roast vine tomatoes and 36hours preserved pickles

29



HOTPLATE KUROBUTA - GARLIC AND PEPPER SLICED KUROBUTA LOIN

Sliced Kurobuta pork loin sautéed with herbs, spices & melted butter on hotplate,

served with a subtle sour-sweet dip

38



For the extra punch - add a shot of Courvoisier XO Fine Champagne at 14/shot

VIETNAMESE LUC LAC - GARLIC AND PEPPER BEEF

Beef sautéed with herbs, spices & melted butter on a hotplate, served with a subtle sour-sweet dip

Prime Beef - 32

Wagyu Beef Score 6-9 – 48

45 DAYS GRAINFED LEMONGRASS LAMB RACK & TRUFFLE DRESSED POTATO BEIGNETS

Australia 45 days rack of lamb rubbed with lemongrass, grilled and served with crispy potato

beignets dressed with truffle cream

48

FROM THE SEA



***Mauritius Farmed Red Drum Fish**

Nestled in the pristine waters of the Indian ocean, red drum fish are free from environmental pollution and fed with feed certified free from artificial additives and genetically modified ingredients

PAN-SEARED RED DRUM FISH, POTATO CROQUETTE & POACHED PEAR

Pan-seared red drum fish, potato croquette, poached pear & tamarind dressing, finished with roasted cashew nuts

40

WHOLE SNAPPER CRISPY FILLET, MANGO SALAD, ROASTED CASHEWS

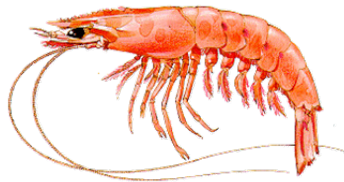
Crispy snapper fillet served with Asian style mango & roasted cashew nuts

55

STEAMED LEMONGRASS COD & TIGER PRAWN

Steamed black cod immersed in an exotic & aromatic medley of lemon juice, garlic, coriander & chilli, paired with poached tiger prawn.

42



SALTED EGG DRESSED TIGER PRAWNS

Crispy tiger prawns coated with salted egg dressing

38

POACHED LEMONGRASS TIGER PRAWNS & WILD ARUGULA

Poached tiger prawns dressed in our special lemongrass & chilli sauce, served on bed of wild arugula

38



Choice of sea squid available - 30

CHEF'S SPECIAL GRILLED TIGER PRAWNS

Served with IndoChine's famous chilli lime sauce dressing

38



CRISPY SOFT SHELL ON FAMOUS SINGAPORE'S CHILLI CRAB SAUCE

Crispy soft shell crab served on Singapore's famous chilli crab sauce, accompanied with toast

36

STEAMED SEAFOOD WITH COCONUT CURRY IN BANANA LEAF

A Medley of seafood of red snapper, scallops, prawns & squid wrapped in banana leaf, steamed to perfection

36



***Wild Caught Atlantic Lobster**

Premium MSC-certified hardshell fresh lobsters are caught from the pristine waters of Canada's North Atlantic

BAKED WILD CAUGHT SUSTAINABLE ATLANTIC LOBSTER

Baked whole lobster with cheese, rubbed with salted egg dressing

52

KHMER STYLE TRIO SEAFOOD

Sea scallops, red snapper fillet & tiger prawns drizzled with tamarind dressing and white sesame finish

45

+38 for Whole Wild Caught Sustainable Atlantic Lobster

SAMLA KROEUNG SAMOT - CAMBODIAN SEAFOOD IN A COCONUT CURRY

Prawns, squids, mussels and scallops cooked in a fragrant coconut curry

42

+38 for Whole Wild Caught Sustainable Atlantic Lobster

**WILD CAUGHT SUSTAINABLE ATLANTIC LOBSTER WITH
HONGKONG EE-FU NOODLES / CRISPY NOODLES**

Noodles with gravy with whole wild caught sustainable Atlantic lobster.

68

GARDEN PICKS



AUSTRALIAN ASPARAGUS WITH CRAB PASTE



Asparagus sautéed with Asian crab paste

28

GRILLED PORTOBELLO MUSHROOM STEAK, POACHED PEAR & ASPARAGUS



Grilled portobello mushroom steak, poached pear & asparagus, accompanied with Chef 's vegetarian sauce

32

VEGETABLE GOLDEN POT



Stewed cabbage with mushrooms, bamboo pith, bamboo shoot, pak choy and bean vermicelli

28

ASIAN SIU PAK CHOY



Siu pak choy fried with garlic

20

BASIL & HERBS VEGETABLES



Daily selected vegetables sautéed with basil, herbs and chilli

20

STAPLES



***Organic brown rice**

Organic brown rice are high in fibre, vitamins, calcium, iron & phosphorus, rich in antioxidants & lower calories; free from pesticides, additives, & preservatives, supports environmentally-friendly techniques

ORGANIC BROWN RICE

**Refill available*

4

FRAGRANT JASMINE RICE

**Refill available*

3

TOASTED BREAD

4

SWEETS



Recommended for Dessert Wine Pairing / +10 FOR DESSERT WINE PAIRING



FRENCH RASPBERRY CHEESE CAKE

Sponge cake, plump raspberries fillings paired with strawberries

16

VIETNAMESE COFFEE CRÈME BRULÉE

Vietnamese coffee crème brûlée with fruit coulis & vanilla ice-cream, topped with Vietnamese coffee syrup

16

SEASON OF APPLE LOVE

Apple mousse, light cream cheese, sweet apple compote, biscotti base

16

JAPANESE MATCHA CHEESECAKE

Green tea and cheesecake served with roasted cashew nuts and chocolate ice-cream

16

RECONSTRUCTED MANGO STICKY RICE ON

Reconstructed classic sticky rice & sweet mango on premium chocolate ice-cream

16

STICKY RICE WITH MANGO

Sticky rice with coconut milk and fresh mango

16



TROPICAL FRUIT PLATTER

A daily selection of delicious tropical fruits

14

SCOOP OF ICE – CREAM WITH CRUSHED PEANUT

Choice of strawberry, chocolate or vanilla

6