

# RESTAURANT EMBER

## SNACKS

OYSTER  
POMELO - CORIANDER  
5

POLENTA  
TUMERIC - MADARAS  
6

RICE CAKE  
SESAME - BLACK PEPPER GEL  
6

## APPETIZER

LOCAL TOMATO CONSOMMÉ  
HERRING ROE - BOCCONCINI  
10

MARKET DAIKON  
TOP SHELL - LOCAL  
SEAWEEDS  
12

GENTING PEPPERS  
YOGHURT - CUCUMBER  
12

LOCAL JUMBO PRAWN  
EBI EMULSION - LIME  
14

MARKET EEL  
CONGEE - CASHEWS -  
SPRING ONIONS  
16

FOIE GRAS  
5 SPICE - ROSE APPLE  
16

## MAINS

TOH THYE SAN FARM CHICKEN  
SAMBAL QUINOA - SHALLOTS  
- CUCUMBERS  
28

AH HUA KELONG SEA BASS  
EGGPLANT - ASSAM PEDAS -  
SALSA VERDE  
32

MARKET PORK LOIN  
BELL PEPPERS - YELLOW  
CHIVES - KIMCHI  
32

SAKURA EBI 3.0  
KONBU - CHILLI -  
CRUSTACEAN OIL  
26

LOCAL DUCK LEG  
TARO - WILD MUSHROOMS -  
CAMELIZED ONIONS  
28

## DESSERTS

SOYA BEAN  
LEMON CURD - BLACK  
SESAME  
10

KOPI - O  
KAYA - SOYA SAUCE  
CAMEL  
10

TIGER BEER 2.0  
LAP CHEONG - PINEAPPLE -  
COCONUT  
12

ASSORTED FARM CHEESE  
NUTS - MARKET FRUITS  
26



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