


LIGHT

 Lemongrass & ginger tiger prawn salad 19
 Fresh mango & tomato salsa, glass noodle & ginger flower dressing




Lime & ginger yellowfin tuna kinilaw 70gm 20
 Coconut, avocado, tomato, seaweed, chilli oil & crispy wonton skin


Freshly shucked Irish oyster 3pcs 18, 1/2 doz 35
 Mignonette & lemon

 Chilli crab dip 15
 With crisp baguette

Oriental pulled duck leg salad 17
 Ponzu compressed soba noodles, pickled tofu, sesame & chilli

Wagyu beef carpaccio 18
 Wasabi, radish, pickled ginger & soy ketchup

 Heirloom tomato salad 18
 Spiced capsicum gazpacho, feta cheese, organic basil & croutons


 Goat's cheese & honey mousse 16
 Ginger flower, tomato salsa & crisp bread


Soup of the day 8
 Please check with server for today's so

NIBBLES & SIDES


House-baked bread selection 4
 Please check with server for today's selection

 Pickled green papaya salad 6

 Mesclun salad, onion, tomato, cucumber & radish 6

 Grilled Romaine lettuce, croutons & wasabi dressing 6


 Broken baguette bruschetta 10
 Garlic confit & chilled tomato compote

 Roasted sunchoke & kipfler potato 14
 Herb & garlic butter

 Truffle fries 18
 Parmesan, parsley & white truffle oil




HEARTY


 Paperbag oven-baked halibut fillet 40
 Mirin sake, ginger broth, sesame Japanese rice, wakame & truffle mayonnaise

Seared yellow fin tuna loin (served rare) 150gm 36
 Pickled green papaya, "dou miao" & spring onion with lime basil mayo


 Wild Alaskan black cod 140gm 56
 Ginger flower sambal, Chinese long beans & pickled ginger jus


 Halia's Singapore-style chilli crab spaghetti 26
 In spicy, sweet & tangy sauce

Twice-cooked spatchcock of spring chicken 35
 Smoked paprika, mesquite, cajun & mesclun salad

 Spice Islands marinated lamb loin 52
 Curried wild rice, charred chillies, pickled ginger & coconut

12-hour braised pork ribs 55
 Homemade BBQ sauce, mesclun salad

 Puff pastry parcel 28
 Butternut squash, spinach, feta cheese, dehydrated olive, sun-dried tomato, mesclun, basil & tomato oil

 Tower of silken tofu tempura 28
 Grilled baby eggplant, portobello mushroom & sauteed spinach in Japanese inspired light soy, ginger & seaweed broth

SINGAPORE SIGNATURES

Savour the iconic flavours of Singapore with our "Uniquely Singapore Set" Featuring:

Halia's Signature Chilli Crab Spaghettini & Singapore Sling by Hendrick's

\$54

"Halia means Ginger."



Dishes containing ginger and its family

Vegetarian dishes (may contain egg & dairy)

Prices are subject to 10% service charge & 7% GST

Stockyard tenderloin 200gm 62
 200 days grain-fed
 With choice of a sauce & a side

Mayura Station full-blood 82
 wagyu rump cap 200gm (MBS 9+)
 Minimum 500-days grain-fed
 With choice of a sauce & a side

Premium Meat Board 165
 Spice Islands marinated lamb loin, Stockyard tenderloin, spatchcock of spring chicken & choice of 2 sides and a sauce.

Sides: Potato fries / garden salad / potato mash
 Sauce: Ginger-seaweed butter / pepper cream

