



LOCA niru

Serving contemporary innovative cuisine, in which inspiration from tradition, together with the marriage of Japanese sensibilities and French techniques, create forms that are new and novel.

Dedicated to responsible sourcing, Chef Shu mindfully explores regional produce, utilising Southeast Asian herbs, spices, fruits and vegetables in a nod to the melting pot of flavours that is Singapore.

Menu メニュー

Hassun ハス

Hokkaido Sweet Prawn | Pomelo | Tosazu Jelly
Sturgeon | Pickled Celtuce | Oscietra Caviar | Chestnut
Frog | Kadaif | Curry Leaf Aioli | Kuro Shichimi

Maguro まぐろ

Fatty Tuna | Smoked Tofu Cream | Pickled Scallion & Mustard Seed |
Roselle & Calamansi Vinegar

Awabi あわび

Wando Abalone | Egg Custard | Seasonal Mushrooms | Yuzu

Oyasai お野菜

Vegetable Dumpling | Kombu Milk | Fermented Cabbage | Potato Tuile

Isaki いさき

Wakayama Grunt | Nyonya Beurre Blanc | Zucchini Flower | Scallop Cake

Wagyu 和牛

Beef | Sugar Cane | Beef Jus | Salted Pepper | Charred Onion

Muscat Kedondong マスカット ケドンドン

Yamanashi Shine Muscat | Kedondong | Perilla | Coconut Mousse

Chocolate Nutmeg チョコ ナツメグ

Malaysian Cacao & Nutmeg | Gula Melaka Sabayon | Japanese Plum | Cacao Tuile

Ochagashi お茶菓子