

# 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 八寸**

Hokkaido Sweet Prawn | Pomelo | Tosazu Jelly  
Sturgeon | Pickled Celctuce | 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

### **Hyuganatsu Kedondong 日向夏 ケドンドン**

Miyazaki Citrus Fruit | Ambarella Fruit | Perilla | Coconut Mousse

### **Chocolate Nutmeg チョコ ナツメグ**

Malaysia Cacao & Nutmeg | Gula Melaka Sabayon | Japanese Strawberry | Cacao Tuile

### **Ochagashi お茶菓子**