

## Japanese High Tea

BY FLNT

**\$75++ Per Set (Serves for 2pax)**  
**Inclusive of choice of coffee or tea**  
12pm - 5pm

### Savoury

#### KING CRAB IKURA TART

Crispy Tart filled with sweet King Crab and briny Ikura

#### CHICKEN TSUKUNE

Juicy Hand-Shaped Chicken Meatball glazed with Aji Panca

#### SPICY TUNA ROLL

Spicy Marinated Tuna rolled with Sushi Rice and Nori

#### PRAWN TEMPURA SALAD

Crispy Battered Prawn Tempura served on a bed of Greens with Tangy Dressing

### Sweet

#### WAGASHI MOCHI

Soft, chewy traditional Japanese Mochi filled with Sweet Bean Paste

#### HOKKAIDO CHEESECAKE

Light, fluffy Cheesecake made with rich Hokkaido Cream

#### GOMA MOUSSE

Velvety Black Sesame Mousse layered with Sponge and Crumble

#### BANANA PARFAIT

Layers of Banana Cream, Sponge and Crunchy Bits

### Cocktails

**Add-on our Signature FLNT Cocktails at \$10++ or Free Flow House Sake for an Hour at \$30++**

Kyoto Drift | Nikkei Heat | Pisco Katana  
iichiko Sourz | iichiko Litchi



### From Lounge Kitchen

Daily | 12pm-4.30pm

#### SMOKED KING SALMON | \$26

Buttery Croissant Roll | House-made Avocado Guacamole Japanese Cucumber Garden Greens  
Supplement \$6 For 10gm of Avruga Caviar

#### BLACK TRUFFLE AND FARMED EGG MAYONNAISE (V) | \$22

Buttery Croissant Roll | Garden Greens | Fresh Herbs  
Supplement \$6 Choice of Parma Ham, Jamón Serrano, or Ibérico Chorizo

#### SLOW-COOKED IBERICO PORK BELLY | \$26

Buttery Croissant Roll | Grilled Pineapples | Pickled Onions  
Honey and Aji Amarillo Aioli

#### TEMPURA BATTERED FISH AND CHIPS | \$22

Lemon Wedge | Classic Tartar Sauce

#### SMOKED CHICKEN AND WILD MUSHROOM MAC AND CHEESE | \$20

Aged Parmesan | Mozzarella | Parsley

#### BRAISED WAGYU BEEF CHEEKS | \$28

Sautéed Forest Mushrooms | Truffle Potato Purée | Red Wine Jus

### Seasonal Fire's Grill

Weekdays | 12pm-2.30pm

#### GRILLED PEACH AND SEASONAL HEIRLOOM TOMATO SALAD | \$26

Mesclun Salad | Serrano Ham | Sesame Crisps | Arugula Pesto

#### PAN FRIED CRISPY POTATO GNOCCHI (V) | \$32

Salsa De Tomate | Baby Heirloom Tomatoes | Aged Parmesan | Basil Oil

#### PLANCHA SEARED LINE-CAUGHT SEA BASS | \$32

Caponata Stew | Shaved Fennel Salad

#### ARGENTINIAN GRASS-FED STRIPLOIN | \$40

Grilled Vine Ripe Tomatoes | Red Chimichurri

#### GRILLED ARGENTINIAN GRASS-FED RIBEYE 300g | \$45

Grilled Vine Ripe Tomato | Red Chimichurri

### Seasonal Flnt's Kitchen

Weekdays | 12pm-2.30pm

#### YAKINIKU DON | \$35

Wagyu Yakiniku | Japanese Ginger Garlic Sauce

#### CHIRASHI DON | \$38

Assorted Fish And Seafood | Yuzu Wasabi Sauce

#### SEAFOOD RAMEN | \$38

Tiger Prawn | Scallop | Lobster Broth | Ramen Egg

#### YAKINIKU RAMEN | \$38

Wagyu Yakiniku | Chicken Paitan Broth | Ramen Egg

## Summer High Tea

**\$48++ Per Pax | Min. 2 Pax**  
**\$56++ Per Pax with Prosecco | Min. 2 Pax**  
12pm - 5pm

### Savoury Bites

#### SMOKED KING SALMON & SAVOURY WAFFLE

Smoked King Salmon | Waffle | Citrus-Zest Cream Cheese | Black Tobiko

#### TRUFFLED FARM-EGG CROISSANT

Farm-Fresh Eggs | Black Truffle Aioli | Garden Herbs | Hand-Laminated  
Buttery Croissant

#### CUMIN-SPICED HERITAGE CHICKEN PIE

Cage-Free Chicken | Cumin | Olives | Farm Eggs | Mashed Potato

#### PARMA & SUN-RIPENED CHUTNEY ROLL

Salt-Cured Parma Ham | Caramelised Tomato Chutney  
Butter-Toasted Soft Roll

#### COASTAL BISQUE & POACHED SEAFOOD MEDLEY

Lobster Reduction | Butter-Poached Prawns | Sweet Clams

#### FOREST MUSHROOM & WILTED SPINACH QUICHE

Forest Mushrooms | Baby Spinach | Whipped Ricotta | Aged Parmesan

### Sweet Treats

#### MOLTEN VALRHONA CHOCOLATE FONDANT

Valrhona Dark Chocolate | Molten Cocoa Core | Delicate Sponge

#### PETIT BLACK FOREST

Chocolate Sponge | Kirschwasser-Infused Cream | Dark Morello Cherries

#### LAVENDER MACARON

Almond-Flour Shell | 34% Cacao White Chocolate Ganache  
Organic Lavender Buds

#### ZESTY LEMON CHEESE SPONGE & CURD

Chiffon Sponge | Citrus-Infused Cream Cheese | House-Made Lemon Curd

#### COFFEE & DARK CHOCOLATE GANACHE CONE

Hand-Rolled Vanilla Bean Waffle Cone | Bittersweet Espresso  
Dark Chocolate Ganache

#### WILD RASPBERRY FINANCIER

Scorched Butter | Ground Almonds | Summer Raspberries

### Choice of Coffee or Tea

ADDITIONAL SHOT+\$1 | ICE + \$1 | SOY + \$2 | ALMOND + \$2 | OAT MILK +\$2

MORNING ENGLISH  
EARL GREY  
JASMINE SILK PEARLS  
CHERRY JAPONAIS  
KASHMERE  
SNOW PEONY  
ROSE ARIANA

CHAMOMILE  
PEPPERMINT  
LUNG CHING  
GYOKURO  
GENMAICHA  
ORIENTAL SENCHA

XOXOLAT HOJICHA  
YUZU GREEN TEA  
YERBA MATE TEA  
SNOW PEONY + ROSE ARIANA (+\$2)  
EARL GREY NEROLI + PEPPERMINT (+\$2)  
CHAMOMILE + PEPPERMINT (+\$2)

AMERICANO  
FLAT WHITE  
CAPPUCCINO  
LATTE  
MOCHA  
MACCHIATO  
HOT CHOCOLATE  
MATCHA LATTE

Kindly inform us about your dietary restrictions and/or food allergies upon ordering. All prices are subject to 10% service charge & prevailing government taxes.