+Twelve

Appetiser

Dynamite Shrimp — $27
Wakame Salad, Mango Salsa, Sriracha Mayonnaise

Crusted Calamari — $21
Battered Green Zucchini, Chilli Aioli, Fresh Lime

Crispy Camembert Fritters — $27
Fresh Figs, Pistachio, Toasted Sourdough, Rosemary Honey

Beach Mezze (For 2) — $30
Hummus, Pistachio Tahini, Beet Moutabel, Stuffed Vine Leaves, Falafel, Halloumi Cheese, Flat Bread, Green Olives

Focaccia Bread Basket — $15
House Focaccia Bread, Black Olives Tapenade, Beetroot Dipping Sauce

Salad

Caesar Salad — $22
Baby Gem Leaves, Caesar Dressing, Herb Grissini, Shaved Parmesan Cheese

Add Grilled Chicken +$3
Add Grilled Shrimp +$5

Italian Burrata Toast — $26
Fresh Burrata Cheese, Black Figs, Arugula, Hazelnut Gremolata, Sourdough

+Twelve Club Salad — $41
Smoked Salmon, Grilled Lobster Tail, Cantaloupe Melon, Black Kalamata Olives, Shaved Parmesan Cheese, Pearl Tomatoes

Asian Nicoise Salad — $24
Seared Yellowfin Tuna, Slow Roasted Tomatoes, Edamame, Pink Pickled Ginger, Anchovies, Black Kalamata Olives, Tamagoyaki, Sesame

Grilled Mexican Steak Salad — $38
Black Angus Flank, Baby Romaine Lettuce, Avocado, Crispy Poached Egg, Cherry Tomatoes, Colombian Braised Corn & Black Beans

Raw Bar

Caviar Selection (50g) — $166
Sturia Oscietra or Kaviari Kristal

Tsarskaya Oysters (6pcs) — $38
Freshly Shucked Tsarskaya Oysters, Mignonette Sauce

Salmon Poke Bowl — $21
Salmon, Brown Rice, Avocado, Cucumber, Radish, Carrot, Edamame, Wakame, Sesame, Ponzu Sauce

Sashimi Platter — $35
Salmon, Tuna, Yellowtail, Grated Wasabi, Soy Sauce

Yellowfin Tuna Tartare — $30
Seaweed Salad, Creamy Avocado, Yamazaki Whisky, Ginger Soy Marinade

Dairy · Gluten · Nuts · Egg · Legume · Sesame · Soy
Pork · Fish · Seafood · Vegetarian · Alcohol · Mustard
Chef's Recommendation

Sushi Roll

Spicy Ahi Tuna Roll — $30
Jalapeno Peppers, Spring Onion, Cucumber, Tempura Flakes

Salmon Belly Roll — $30
Chilli Oil Herb Cream Cheese, Asparagus, Crispy Salmon Skin, Acevichado Sauce

Volcano Roll — $28
Classic California Roll, Crispy Sweet Potato, Miso Glazed Salmon Belly, Ikura

Tempura Roll — $29
Avocado, Crab Meat, Crispy Quinoa, Huancaina Sauce

Crispy Salmon Skin Roll — $29
Avocado, Furikake, Potato Chips, Wasabi Pea Cream

Teriyaki Chicken Roll — $26
Grilled Avocado, Cucumber Kimchi, Crispy Breadcrumbs, Spicy Mayonnaise

Seafood Tempura Roll — $28
Beetroot Pickle, Spicy Miso, Bonito Flakes

Vegetarian Futomaki Roll — $22
Takuan Radish, Tamago, Avocado, Scallion Marinade, Crispy Quinoa

Main Course

Beer Battered Black Cod — $35
Pink Himalayan Salt, Malt Vinegar Tartar Dressing

+Twelve Wagyu Satay — $35
Wagyu Beef, Achar, Thai Chilli Sauce, Homemade Satay Sauce

Spaghetti Gamberetti — $33
Sauteed Shrimp, Sliced Garlic, Cherry Tomato, Chilli Flakes, Extra Virgin Olive Oil

Aquarello Risotto Arancini — $21
Basil Pesto, Wild Mushroom, Fresh Burrata Cheese

Yellow Spring Chicken & Spanish Iberico Picante Chorizo Skewers — $37
Grilled Tender-Stem Broccoli, Lemon Butter Sauce

From the Grill

(Served with grilled vegetables)

Spanish Style Octopus — $48
190g

Ghost Pepper Marinated & Broiled Tiger Prawns — $40
280g

Charcoal Grilled Australian Wagyu Flank Steak, Aged Port Wine Jus — $45
200g

Side Dish

Homemade Fresh Truffle Paste & Parmesan Skin On Fries — $18

Homemade Skin On Fries — $14

Aged Cheddar Mac 'n' Cheese — $9

Creamy Ginger Sweet Potato Mousseline — $12

Crispy Broccoli with Confit Garlic & Wasabi Chilli Rub — $4

Grilled Avocado, Chimichurri, Kaffir Lime — $12

Sharing Platter

999 Gold Wrapped Miyazaki Beef Tenderloin A5 (For 2) — $188
250g. Grilled to your preference with Grilled Broccolini & Asparagus, Port Wine Jus

Banana Leaf Wrapped White Miso Baked Sea Bream Fillet (For 2) — $34
Dark Miso Sauce, Grilled Broccolini, Roasted Chilli

Black Olive & Rosemary Crusted Milk-fed Lamb Cutlets (For 2) — $45
Fresh Vegetable Julienne, Grilled Asparagus, Sweet Potato Mousseline

Piscine Boat (For 4-6) — $188
6 Angus Beef Sliders, Carribean Jerk Beef, Coconut Buns, Buttermilk Coated Calamari, Mezze, Fresh Truffle Paste & Parmesan Skin On Fries, Selection of Dips & Sauces

+Twelve Sushi (For 4-6) — $218
Spicy Ahi Tuna, Salmon Belly, Volcano, Tempura, Teriyaki Chicken, Vegetarian Futomaki, Sashimi, Tuna Tartare, Wakame Salad

Chef's Selection of Assorted Makimono Sushi Rolls (For 4) — $108
32 pieces

Mixed Grill (For 2) — $59
Yellow Spring Chicken & Spanish Iberico Chorizo Skewers, Black Olive & Rosemary Crusted Milk-fed Lamb Cutlets, Wagyu Beef Tenderloin, BBQ Sauce, Chilli Aioli, Flat Bread, Fresh Truffle Paste & Parmesan Skin On Fries

Sandwich & Wrap

(Served with Skin On Fries or Garden Salad)

Black Angus Sliders (3pcs) — $22
Black Angus Sliders, Cheddar Cheese, Gem Lettuce, Pickles, BBQ Sauce

Braised Beef Rendang Bun — $24
Homemade Coconut Bun, Cabbage Island Slaw, Pickled Achar, Chipotle Mayonnaise

Chicken Shish Wrap — $22
Garlic Yoghurt, Gem Lettuce, Pickled Green Chilli, Tomato Salsa, Hummus, Fresh Mint

+Twelve Club Sandwich — $22
Homemade Rye Sourdough, Beef Pancetta, Charcoal Grilled Chicken, Soft Fried Egg, Avocado, Spicy Mayonnaise

Dessert

Coconut Snowball — $18
Ivory White Chocolate, Coconut Cremeux, Yuzu Lime Zest, Toasted Pinipig, Mango Sticky Rice

La Rose — $19
Madagascar Bourbon Vanilla Cake, Sicily Pistachio Dacquoise, Parisian Macaron

Cherry Kiss — $25
Manjari Chocolate Flourless Cake, Cherry Kirsch, Guanaja Buttercream, Crunchy Chocolate

Dark Cloud — $18
Candied Chestnut, Meringue, Black Sesame, Cotton Candy

+Twelve Tropical Fruit Salad — $18
Coconut Water, Lemongrass Granita

The 24K (For 2) — $32
Coconut, Lime, Mango, Passionfruit and Raspberry Sorbet, Vanilla Sponge Cake, Organic Honeycomb

Prices stated are in Singapore dollars, subject to 10% service charge and prevailing government tax.