

+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, Hummus, 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, 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, Huancaína 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**
Shrimp, Cherry Tomato, Salmon Caviar, 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 Pimento Aioli & Wasabi Mayo** 🍷🌿 **\$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**
Grilled Asparagus, Sweet Potato Mousseline
- Piscine Boat (For 4-6)** 🍷🌿🍷 **\$188**
6 Angus Beef Sliders, Caribbean 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

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**
Gem Lettuce, Pickled 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, 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, Assorted Sorbet

- 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.