

FOOD

SUSHI

SALMON CHEESE ROLL

Sliced Salmon | Salmon Skin | Avocado
House-Made Miso Cheese | Cucumber

TEMPURA FUTO ROLL

Tamago | Avocado | Fish Mayo | Daikon Pickle

SPICY TUNA ROLL

Spicy Tuna | Shiso | Bonito Flakes

SUSHI BOWLS

TUNA POKE

Seaweed | Aji Amarillo | Sesame | Avocado | Tomatoes

BARA CHIRASHI

Chef's Choice of Raw Fish | Food Forest Salad

FROM OUR WOOD-FIRE GRILL & HEARTH

CHAR-GRILLED PORK BELLY

Aromatic Pork Jus | Creamy Potato | Caramelized Peach

BUCATINI PASTA (V)

Charred Zucchini | Zucchini Pesto
Sundried Tomatoes | Sourdough Crumbs

ROASTED ANGUS SIRLOIN BEEF

Soy & Juniper Glaze | Creamy Potato
Onion Confit | Red Wine Jus

+ Supplement \$22

THE KAARLA WAGYU BURGER "WITH THE LOT"

Wagyu Pattie | Brioche Bun | Gruyère Cheese
Streaky Bacon | Caramelised Onions | Japanese Fried Egg
Pickled Beetroot & Cucumber | French Fries

+ Supplement \$10

ROASTED SEASONAL VEGETABLES (V)

Pesto | Grilled Peach | Garden Herbs

SWEETS

MATCHA

Matcha Panna Cotta | Black Sesame Brittle | Azuki Red Bean

YUZU

Opalys 33% | Yuzu Inspiration
Wasabi-Yuzunama Chocolate | Yuzu Curd

MANDARIN LAMINGTON

Coconut | Mandarin Jam | Opalys 33%

CHOCOLATE TRIFLE

Vanilla Chantilly | Caraibe 66% | Jivara 40% | Pear Sponge

KAARLA



UMI

À LA CARTE BUFFET BRUNCH MENU

ADULTS - \$88++ PER PAX

KIDS - \$44++ PER PAX

Kids under 6 years old - Dine free

Available on
Saturday
11:30 am to 3 pm

DRINKS

ADD ON FREE-FLOW ALCOHOLIC BEVERAGES

+ Supplement \$78

GARDEN-TO-GLASS COCKTAILS

COASTAL ISLES

Rum Infused Geraldton Wax | Falernum Liqueur | Passionfruit
Cinnamon Syrup | Fresh Lemon | Homemade Apple Ginger Beer

MIDSUMMERS BY THE BAY

Vodka Infused Cucumber & Shiso | Bitterlemon | Egg White
Homemade Lemon Myrtle Cordial | Fresh Lemon

SILK MERCHANT

Gin Infused Strawberry & Lemon Myrtle | Red Shiso Umeshu
Ginger Liqueur | Honey | Fresh Yuzu | Egg White

THE OUMI BLOSSOM

Fresh Raspberry | Gin Infused Milk Oolong | Lychee Liqueur
Cherry Blossom Syrup | Homemade Aloe Vera Tonic

WINES BY THE GLASS

- ASTORIA LOUNGE PROSECCO
- SHAW AND SMITH SAUVIGNON BLANC
- E. GUIGAL COTES DU RHONE ROUGE

DRAUGHT BEER

- HEINEKEN
- KIRIN

SPIRITS

- GIN
- RUM
- WHISKEY

COCKTAILS

- MIMOSA
- BLOODY MARY
- NEGRONI

ADD ON FREE-FLOW NON ALCOHOLIC BEVERAGES

+ Supplement \$25

- COFFEE
- TEA
- SOFT DRINKS
- JUICES
- MOCKTAILS



@KAARLA.SG



@OUMI.SG

FOOD

BOTTOMLESS BREAD BASKET & CONDIMENTS

FROM THE FOOD FOREST

KAARLA CLOSED LOOP SALAD (V)

Tiger Nut | Garden Radish | Seasonal Leaves and Herbs

LA LATTERIA BURRATA (V)

Almond Romesco | Arugula Salad | Herb Oil

SMOKED SALMON CRUDO

Dill Cream Cheese | Thyme Crouton | Pickled Cucumbers

PITAN TOFU

House-Made Tamago Tofu | Flying Fish Roe | Century Egg

KAJIKI TATAKI

Lightly Grilled Swordfish | Tosaka Seaweed
White Onions | Roselle Leaves

MOMOTARO FRUIT TOMATO (V)

Wasabi | Whipped Cheese | Fennel

SOUP

CREAMY PUMPKIN SOUP (V)

Miso Mascarpone | Pumpkin Seed

MISOSHIRU SOUP

Hijiki | Maitake | Spring Onions

FROM OUR TEPPAN

TEPPANYAKI TOFU (V)

Miso Sauce | Seaweed

SILVER SPROUTS

Garlic | Sakura Ebi

SALMON BUTTER YAKI

Fried Salmon | Butter Shoyu | Togarashi

DEEP FRIED

KAARLA TRUFFLE FRIES

BONITO FRIES

FRIED CHICKEN WINGS

PETITE BEER BATTERED FISH & CHIPS

ASSORTED VEGETABLE TEMPURA

TERIYAKI CHICKEN

Deep-Fried Chicken Coated with Teriyaki Sauce

TORI KARAAGE

Japanese-Style Deep-Fried Chicken