QUMI.

RISE TO MIDNIGHT

3-COURSE MENU
$98++ PER PAX (NON-WINDOW SEATS)
$128++ PER PAX (WINDOW SEATS)

Available on 31 December 2026



STARTERS

NEGITORO MONAKA
Fatty Bluefin Tuna | Hokkaido Uni | Shoyu-Cured Ikura
Wasabi Tobiko | Monaka Shell | Pickled Radish Shiso
Garden Blooms

MAIN COURSE

GINDARA TOSHIKOSHI SOBA
Char-Grilled Cod | Shoyu | Lemon Myrtle | Dashi Broth
Buckwheat Soba | Spring Onion | Hojiso | Yuzu

OR

BUTA KASHIRA ROBATAYAKI
Pork Jowl | Tare Glaze | Roasted Seasonal Mushrooms
Sea Salt | Yuzu Kosho
Supplement $25++ for MB 6-7 Shimofuri Wagyu Short Rib

DESSERT

THE MIDNIGHT GLOW
White Chocolate | Yuzu Semifreddo | Toasted Black
Sesame Crumble | Fresh Pomelo Pulp | Yuzu Gel
Seasonal Garden Botanicals | Gold Leaf

All prices are subjected to 10% service charge & prevailing government taxes.