

NATIVE

SPECIAL'S SET MENU

Five Course

220



Native is an acronym for indigenous cuisine that is based on the preparation of cooking recipes with products obtained from native species of a specific area. Our menu is a retrospective look at the origins of our cuisine, showcasing modern cooking methods recipes and ingredients.

Our team do not purely strive to give guests a memorable experience. Instead, with a team of in-house Craftsman, we hope to paint an entire picture of Native by relating personal stories about the intricacies of key ingredients which goes beyond just a cursory explanation of provenance and taste profiles.

The meal experience is built around the diner's dietary inclinations using local produce & revolves heavily around spices sourced from India, Sri Lanka & Indonesia.

At Native, we believe that excellent food and personalized service is a team effort. Both elements carry equal weightage in crafting a unique and memorable dining experience for their guests.

"Each experience is as unique as the diner themselves"

APPETIZER

MIGNON TARTARE

*Tenderloin | Fresh Mustard | Gherkin | Capers |
Quail Yolk | Chives*

OR

AVOCADO TARTARE

*Fresh Avocado | Bombay Onion | Fresh Mustard |
Scallion | Cilantro | Jalapeno | Cranberries*



SOUP

SURFCIOPPINO

*Bird Nest | Fresh Clam | Baby Squid | Prawn |
Mussel | Spiced Broth*



SHUCK OYSTER

Fresh Oyster | Pink Ginger | Calamansi



MAIN'S

BONED-IN CHICKEN LEG

Roasted Chicken | Glaze Plum Sauce | Prune Compote

OR

COD SALSA

*Dry Chili Oil | Apricot | Turnip | Onion |
Apple Guava*

OR

SHORT RIB

*8 Hours Sous Vide Rib | Lemongrass Velouté |
Sticky Rice*



DESSERT

VOILET VELVET

*Soil | Velvet Gelato | Almond Compote |
Ricotta*