

NATIVE



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"

SPECIAL'S SET MENU

Three Course 208

APPETIZER

SHUCK OYSTER

Fresh Oyster | Pink Ginger | Calamansi



MAIN'S

KING SALMON

Grilled Salmon | Spiced Sour Sauce | Aubergine | Kesum-Dust

OR

LAMB THOKKU

Pan-Seared | Pudina Thokku | Caramelized Crimson Grapes

OR

RIB EYE

Scallions | Onion Chutney | Maldon Sea Salt & Smoked Salt



DESSERT

THE COOKED CREAM

Fresh Vanilla | Pandan Tamarind Compote | Frangelico & Gula Melaka |