

# Premium Wooden Bento

\$40+ Western Wooden Bento Menu

## Nonna Italian

**Italian Beef Cheek Stew**  
with Potato & Carrot

**Oven-baked Barramundi**  
with Olive Tapenade

**Ratatouille Vegetable Ragu**

**Pesto Cream Orecchiette**

**Pasta**  
with Turkey Bacon

**Tiramisu**

## Mi Casa Spanish

**Basque Chicken Stew**  
with Smoked Paprika, Trio Pepper, & Olives

**Spanish Stuffed Eggplant**  
with Beef Ragu & Cheese

**Roasted Vegetable Tortilla**

**Patatas Bravas**  
with Sriracha Sauce & Garlic Aioli

**Basque Burnt Cheesecake**

## Classic French

**French Duck Cassoulet**  
with Cannellini Beans & Turkey Bacon

**Pan-roasted Norwegian Salmon**  
with Lemon Dill Sauce

**Roasted Seasonal Vegetable & Mushroom**

with Garlic Confit

**Saffron Pilaf Rice**  
with Dried Cranberries

**Royale Chocolate Tart**  
with Gold Flakes & Fresh Berries

## Western Vegan

**Beyond Meatball**  
with Tomato Cannellini Bean Stew

**Spanish Stuffed Eggplant**  
with Mediterranean Couscous

**Roasted Seasonal Vegetable & Mushroom**

with Garlic Confit

**Saffron Pilaf Rice**  
with Dried Cranberries

**Seasonal Fruits**



# Premium Wooden Bento

\$55+ Western Wooden Bento Menu

## Nonna Italian

**Bocconcini Cheese & Vine Tomato Salad**

**Roasted Chicken Diavolo**  
with Au Jus

**Sicilian Cod Fish**  
with Pistachio Crust & Basil Pesto Cream

**Provençal Vegetable Byaldi**  
with Tomato Coulis

**Rigatoni Pasta**  
with Charred Peppers, Garlic Confit and Anchovy

**Tiramisu**

## Mi Casa Spanish

**Spinach Chickpea Salad**  
with Charred Peppers, Onion, & Feta Cheese

**Grilled Farmed Chicken**  
with Caribbean Spice & Chimichurri Sauce

**Cod Fish ala Baezana**  
with Petite Pois, Olive, & Capers

**Roasted Vegetable Tortilla**

**Seafood Paella**  
with Petite Pois & Chicken Sausage

**Basque Burnt Cheesecake**

## Classic French

**Tuna Nicoise Salad**  
with Lemon Herb Vinaigrette

**Beef Short Rib Bourguignon**  
with Potato & Carrot

**Pan-roasted Halibut Fish**  
with Tarragon Beurre Blanc

**Roasted Seasonal Vegetable & Mushroom**  
with Garlic Confit

**Saffron Pilaf Rice**  
with Dried Cranberries

**Royale Chocolate Tart**  
with Gold Flakes & Fresh Berries

## Western Vegan

**Spanish Chickpea Salad**  
with Charred Peppers, Onion, & Olive

**Beyond Meatball**  
with Tomato Cannellini Bean Stew

**Celeriac “Scallop” ala Baezana**  
with Petite Pois, Olive, & Capers

**Provençal Vegetable Byaldi**  
with Tomato Coulis

**Saffron Pilaf Rice**  
with Dried Cranberries

**Seasonal Fruits**





# International Wooden Bento

\$40+ International Wooden Bento Menu

## Singapore Heritage

**“Har Cheong” Chicken Cutlet**  
with Garlic Chili Sauce

**Tiger Prawn & Eggplant**  
with Chili Crab Sauce

**Steamed Broccoli**  
with Pacific Scallop & White Egg Gravy

**Wok-fried Dry Laksa**  
with Crayfish Meat

**Lychee Rose Cake**

## Modern Japanese

**Australia Wagyu Beef Sliced Shogayaki**  
with Onion & Scallion

**Slow-baked Norwegian Salmon**  
with Miso Cream Sauce

**Stir-fried Yasai Itame**  
with Mushroom

**Truffle Garlic Fried Rice**  
with Seaweed

**Matcha White Chocolate Tart**  
with Azuki Bean

## Nyonya Peranakan

**Slow Cooked Rendang Beef**  
**Cheek**  
with Potato

**Steamed Halibut**  
with Buah Keluak Tapenade

**Nonya Chap Chye**  
with Black Fungus & Mushroom

**Nasi Ulam Nyonya**  
with Silver Fish

**Ondeh Ondeh Cake**

## Vegetarian Asian

**Shiitake Mushroom Stuffed**  
**Beyond Meat**  
with Kabayaki Sauce

**Japanese Curry**  
with Potato, Carrot, & Pumpkin

**Stir-fried Yasai Itame**  
with Mushroom

**Truffle Garlic Fried Rice**  
with Seaweed

**Seasonal Fruits**





# International Wooden Bento

\$55+ International Wooden Bento Menu

## New Oriental

### Chilled Tofu

with Century Egg Emulsion & Tobiko

### Roasted Five Spice Farmed Chicken

with Hot Bean Sauce

### Steamed Cod Fish

with Superior Soy Sauce & Fried Ginger

### Steamed Broccoli

with Pacific Scallop & Egg White Gravy

### Smoked Duck Fried Rice

with Fried Garlic

### Lychee Rose Cake

## Modern Japanese

### Smoked Salmon Salad

with Roasted Goma Dressing

### Australia Wagyu Beef Sliced

### Shogayaki

with Onion & Scallion

### Honey Miso Cod Fish

with Burnt Leek Cream Sauce

### Stir-fried Yasai Itame

with Mushroom

### Truffle Soba

with Seaweed & Onsen Egg

### Matcha White Chocolate Tart

with Azuki Bean

## Nyonya Peranakan

### White "Rojak" Fruit Salad

with Ginger Flower Vinaigrette

### Slow Cooked Rendang Wagyu

### Beef Short Rib

with Potato

### Pan-roasted Cod Fish

with Buah Keluak Tapenade

### Nonya Chap Chye

with Black Fungus & Mushroom

### Nasi Ulam Nyonya

with Silver Fish

### Ondeh Ondeh Cake

## Premium Vegetarian Asian

### Chilled Tofu

with Truffle Wafu Dressing

### Shiitake Mushroom Stuffed

### Beyond Meat

with Buah Keluak Tapenade

### King Mushroom Shogayaki

with Onion & Scallion

### Stir-fried Yasai Itame

with Mushroom

### Truffle Soba

with Seaweed

### Seasonal Fruits

