

KU
DÉ
TA
RESTAURANT

SAVOUR MODERN ASIAN CUISINE
INSPIRED BY OUR CHEF'S TRAVELS FROM
NORTH TO SOUTHEAST ASIA

DISHES AT KU DÉ TA HAVE BEEN CREATED
WITH SHARING IN MIND
THEY ARE BROUGHT TO YOUR TABLE CONTINUOUSLY
IN TRUE ASIAN STYLE

DINING WITH US IS A UNIQUE EXPERIENCE
OUR TEAM WILL BE DELIGHTED TO TAKE CARE OF YOU
AND GUIDE YOU THROUGH OUR MENU

FOR A LIFESTYLE LESS ORDINARY

KU DÉ TA TASTING

PAIRING

MENU

*LOUIS ROEDERER BRUT PREMIER
CHAMPAGNE, FRANCE*

salmon sashimi
shishito dressing, mizuna

line caught wild snapper sashimi
& fresh summer truffle
alba oil, roasted shallot

spicy tuna roll
maguro tuna, cucumber, spicy dressing

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tempura combination
lobster spicy ponzu, prawn yellow curry

*GRÜNER VÉTLINER "OBERE STEIGEN"
WEINGUT HUBER
TRAISENTAL, AUSTRIA*

spicy sashimi salad
tuna, salmon, crab, avocado
cucumber, spicy dressing

pork belly lollipop
smoked chilli, citrus, coriander oil

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roasted black cod
den miso, shiitake mushroom, shishito pepper

*PETALOS DESCENDIENTES DE PALACIOS
BIERZO, SPAIN*

US prime 'brandt beef' ribeye
wasabi salsa, spinach, goma dressing

steamed akitakomachi
organic rice from northern japan

fried mushrooms
eryngii, shimeji, sake soy

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warm bitter chocolate cake
soft milk chocolate, yuzu candy,
tonka bean clotted cream

*TOKAJI FURMINT LATE HARVEST, OREMUS
TOKAJI, HUNGARY*

nikka whisky baba
& roasted white chocolate
white peach sorbet, salted chocolate powder

minimum of 2 and
maximum of 11 guests
served until 10pm

for dinner a minimum spend of \$80++ per person is required
prices subject to 10% service charge and prevailing government taxes

RAW & ROLLS

tai sashimi

zuke, maldon salt, ponzu

line caught wild snapper sashimi & fresh summer truffle

alba oil, roasted shallot, rock chives

sliced 'chūtoro', semi-fatty southern bluefin tuna

wasabi soy, hajikame, lime

salmon sashimi

shishito dressing, mizuna, uni powder

half dozen oysters on ice

ikura, konbu jelly, apple, micro herbs

seared black angus beef tataki

pickled radish, wafu sauce, black sesame

chopped yellowfin tuna tartare

udon noodle, yuzu soy garlic, yamamomo

soft shell roll

daikon, asparagus, tobiko, sweet soy sauce

yutaka roll

foie gras, scallop, salmon skin, cucumber

spicy tuna roll

maguro tuna, asparagus, spicy dressing

california roll

alaskan crab, avocado, cucumber

vegetable cut roll -V-

daikon, asparagus, avocado, yamagobo

-V- vegetarian -VR- vegetarian on request

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SALADS & SMALL PLATES

edamame -V-
maldon salt

'onyasai' with goma sauce -V-
baby vegetables blanched in dashi

shiitake salad -V-
fennel, mesclun, citrus dressing

spicy sashimi salad
salmon, tuna, whitefish, alaskan crab, light spicy ponzu, sesame seed

black tiger prawn salad -VR-
passion fruit ponzu, daikon, suyo cucumber, roasted capsicum

crispy salmon skin salad
mizuna, bonito, daikon, yamagobo

heirloom tomato salad -V-
spicy yuzu dressing, coriander, lime, cucumber

mizuna salad -V-
dried miso, truffle oil, yuzu, roasted shallots

crispy-sticky baby squid
black pepper & lime drizzle

pan-fried foie gras
nasu, goma, nashi pear, sake jelly

pork belly lollipop
smoked chilli, citrus, coriander oil

panko-coated soft shell crab
chilli & soy tenju dipping sauce

assorted vegetable tempura -V-
daikon, light soy sauce

white miso soup
silken tofu, seaweed, spring onion

FISH & SEAFOOD

roasted black cod

shishito, pickled red onions, lemon

lobster claw tempura

spicy ponzu, ohba leaf, red onion

fried prawns

spicy lemon dressing, tomato, coriander

tiger prawn tempura

yellow curry, laksa leaf, miso mustard

robata grilled halibut

spicy miso, lotus, shishito pepper

salmon roasted over charcoal

chinese date, pickled daikon, lime

pan seared hokkaido scallops

edamame, shitake, soy emulsion

seared maguro tuna steak

buckwheat, cucumber, tosaka, chive

steamed halibut

yamagobo, kombu, bok choy

KU DÉ TA supports sustainable aquaculture by purchasing our tuna exclusively from tuna farms using CleanSeas technology. CleanSeas is the world's only company to successfully breed the endangered bluefin.

Our prawns are Black Qwehli from the mouth of the Zambezi River in Mozambique. This specially sourced product is bred without pesticides, antibiotics or colouring, and we are proud to be serving Black Qwehli on our menu.

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POULTRY & MEAT

beef tenderloin saikyo miso, chilli jam glaze	56
chicken teriyaki jujube honey, mirin, ginger, yamasa soy	32
roast duck breast hakusai greens, corn, asparagus, orange miso	48
braised iberico pork cheeks sake, mirin, red chilli, bok choy	36
grilled australian lamb rack pickled shimeji, pea shoot, walnut jus	48
US prime 'brandt beef' ribeye wasabi salsa, spinach, goma dressing	50
roast pork belly miso mustard, pan jus	36

the legendary ohmi-gyu, real Japanese beef from Takara Ranch, Shiga prefecture.

ohmi sirloin steak 200g

ohmi sirloin tataki 100g

ohmi sirloin sashimi 100g

KU DÉ TA Restaurant is proud to be serving genuine Japanese wagyu only from 'Takara Ranch' in central Kansai. For the past 400 years, the Imperial Palace of Japan has recognized Ohmi-gyu as the greatest beef raised in Japan. Keeping only a small herd of 350, the 100% kuroge-wagyu of 'Takara Ranch' is available in Singapore exclusively at KU DÉ TA Restaurant.

VEGETABLES & RICE

aubergine -VR-

den miso, bonito shaving, sesame seed

wok fried broccolini -V-

shiso salsa

green asparagus -V-

yuzu, dried miso

wok-charred baby kai lan -VR-

truffle silver fish

panko coated korokke -V-

kogoshima sweet potato, white ponzu butter

shiso flower fried rice -VR-

ohba leaf, yamasa shoyu, sesame oil

spicy fried mushrooms -V-

eryngii, shimeji, chilli garlic, sake soy

steam akitakomachi -V-

organic rice from northern japan

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DESSERT

cheese and white chocolate -AF-

honey mango compote, mango pâté de fruit, mango & passion fruit jam

garam masala chocolate -AF-

blond chocolate panna cotta, raspberry & caramel foam,
almond chocolate ganache, red berries sorbet

'apple & honey'

fresh green apple, milk & honey 'crèmeux',
green apple granite, honeycomb crumble, green apple jelly

fresh wasabi ice cream

fragrant china pear, soy milk chocolate ganache

nikka whisky baba & peach sorbet

roasted white chocolate cream, salted chocolate powder

turmeric hazelnut cake -AF-

hennessy white chocolate emulsion, blood orange, tahiti vanilla

coconut infused rice pudding -SF- & -GF-

krakatoa pineapple soup

warm bitter chocolate cake

soft milk chocolate, yuzu candy, tonka bean clotted cream

ice creams & sorbets -AF- & -GF-

created in-house daily

selection of fresh cut fruit -AF- & -GF-