



We're happy to have you here!

**Our menu is shaped by the AIR family.
With memories, nostalgic flavours, and
ingredients close to home.**

FOR 4 PAX AND MORE

88 - SHARING MENU

**A great way to experience a wider variety
of what we offer.**

108 - CHEF'S CHOICE

Leave it to us: 6 courses with Heirloom Rice.

59 - WINE AU PAIR

**3 glasses of wine selected by our Sommelier,
Hairie to compliment your meal.**

Dinner

AIR Fries Spicy Sambal Yogurt	14
Purple Potato Flat Bread Mushroom "XO" Butter	16
Savoury Salad Grilled Coconut with Miso Vinaigrette	16
"Really" Corny White Corn Chutney with Corn Husk Emping Chips	30
Crispy Oyster Mushrooms from our friends at Mushroom Buddies Tamarind Glaze	30
Hot Smoked Fish on Fishbone Crisp Laksa Leaf Oil	24
Ceviche of Local Mahi Mahi Guava and Garden Herbs	35
Tiger Prawns Bakar Pomelo and Puffed Rice	38
Wok Hei Garlic Shoots Anchovy Dressing and Fried Leeks	16
Charred Spanish Mackerel Onion and Zucchini with Scallop Sauce	40
Glazed Duck Breast with Coriander Kecap Manis and "Pucuk Ubi"	48
Kampong Chicken from Ng Ai Tropical Coleslaw	44
Golden Spiced Pumpkin Caramelised Coconut Cream	36
A Nice Grouper (Portioned or Whole) Tom Kha and Dabu Dabu Flavours	42/65
Stockyard Wagyu Ribeye 260g/350g Roasted Heirloom Carrots and Sarawak Black Pepper Hollandaise	88/128
Indonesian Lobster with Roselle Cream Smoked Chilli Butter	88 - 128
Extra Funky Barley Risotto Mushroom Confit	36
Red Heirloom Rice from Langit Roasted Koji Vinegar	14
A Little Wild Jungle Hot Sauce	4

Dessert

Black Rice & Tapai Gelato Rosella, Tamarind Glaze and Rice Yogurt	15
Watermelon and Rose Sorbet Roasted Watermelon, Yogurt Mousse	15
Muskmelon Sorbet with Fresh coconut Marinated Muskmelon, Coconut Pana Cotta and Pandan Oil Cream	15
Passionfruit with Roasted Corn Husk Cream Sago, Water Chestnut and Fresh Mango	15
Sticky Pineapple Brioche Grilled Spiced Pineapple, Ginger Syrup and Lemongrass Yogurt Sorbet	15

We believe food carries more than flavour. It holds memory, culture, and the hands that made it.

This menu is personal. It's shaped not just by where we come from, but how we've grown together as a family.

From glazed duck to bright tamarind and our quiet ferments, it's food shaped by lived experience, not trends.

We hope something on your plate today brings back a memory of your own.

Thank you for being here.

Chef Part Nongnuch, Head Chef of AIR



A NOD TO

Our Friends

A Little Wild

From palm oil to paradise, A Little Wild turned 138 acres into a regenerative fruit forest. We source directly from their farm, to keep things local and low-impact.

Mushroom Buddies

Mushrooms grown with meaning. We're proud to partner with Mushroom Buddies, a social enterprise empowering lives through farming and growing great fungi while they're at it.

Golden Cap Farm

Singapore-grown, pesticide-free mushrooms. Golden Cap cultivates gourmet varieties indoors, raising the bar on how good (and good for you) mushrooms can be.

Talula

Produce grown with purpose. Talula connects small farms in Singapore and Ipoh to chefs, harvesting at peak ripeness and delivering with care.

William, Smith Street Market

Our trusted fishmonger. William sends us fresh, line-caught fish weekly from the region. No frills, only good fish and honest sourcing.

Blueyou

Selva shrimp the way nature intended, raised in mangrove forests without feed or chemicals. Blueyou champions ocean health, traceability, and community-based fishing.

Ng Ai Poultry

A local legend since the 70s. Ng Ai supplies our kampong chicken, processing in-house for freshness and quality. Reliable, rooted, and restaurant-trusted.

Dinner