



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 and Miso Vinaigrette	16
Sweet Corn from Talula White Corn Chutney and Corn Husk Emping Chips	30
Crispy Oyster Mushrooms from our Friends at Mushroom Buddies Tamarind Glaze and Cashew Nuts	30
Smoked White Fish on Fishbone Crisp Laksa Leaf Oil	24
Ceviche of Local Mahi Mahi Pink Guava and Garden Herbs	35
Tiger Prawns Bakar Pomelo and Puffed Rice	38
Charred Spanish Mackerel Pickled Onions, Zucchini and Scallop Sauce	40
Glazed Duck Breast with Sambal Ijo Kecap Manis and "Pucuk Ubi"	48
Kampong Chicken from Ng Ai Tropical Coleslaw and Smoked Chilli Oil	44
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 Brown Butter	Market Price
Golden Spiced Pumpkin Caramelised Coconut Cream	36
Extra Creamy Barley Risotto Mushroom Confit and Grilled Asparagus	36
Wok Hei Garlic Shoots Anchovy Dressing and Fried Leeks	16
Black Heirloom Rice from Langit Roasted Koji Vinegar	14
A Little Wild Jungle Hot Sauce	4

Dessert

“Bubur Hitam” Gelato	15
Heritage Rice, AIR Garden Rosella	
Watermelon Sorbet	15
Rose, Annie’s Yoghurt and Candied Cashew	
Passionfruit Granita	15
Toddy Palm, Sago, Fresh Mango	
Melon and Coconut	15
Milk “Foam” and Garden Herb Oil	
Grilled Pineapple “Baba”	15
Yoghurt Ice Cream and Pineapple “Enzyme”	

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 experiences, not trends.

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

Thank you for being here.

The AIR Kitchen Team
Aameer, Afi, Aiken, Charly, Jerry,
Ling, Natasha, Nicole, Sisi, Yong

Aameer Afi Aiken
Jerry Ling Natasha
Nicole Sisi Yong

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.

Annie's All Natural

Yoghurt made simply. Grass-fed milk, live cultures, and time. No additional nasties. Their small-batch approach and honest ingredients align with how we do things at AIR.

Blueyou

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

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.

MEOD

Pesticide-free greens and shiitakes, grown just across the island using water-efficient hydroponics and natural pest control (yes, we're talking ladybugs and praying mantises!).

Mireia

Singapore's own vanilla farmers, growing fragrant pods from backyard to farm. Each bean is hand-harvested and forms the heart of our in-house vanilla ice cream.

Mushroom Buddies

Mushrooms with purpose. We're proud to partner with this social enterprise that empowers lives through farming while cultivating some truly great fungi while they're at it.

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.

Quan Fa

A pioneer in Singapore's organic farming scene since 1999, Quan Fa grows pesticide-free produce using ecological methods.

Tan Ching Hup

Sharing our love for local, they go the extra mile in helping us source Southeast Asian produce over generic imports. A true partner in keeping our kitchen regionally rooted.

William, Smith Street Market

Our trusted fishmonger since the start of AIR. William sends us fresh, line-caught fish from the region every week. No frills, just good fish and honest sourcing.