

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.

# Dinner

## STARTERS

<b>Purple Potato Flat Bread</b> Mushroom "XO" Butter	16
<b>Salad of Tomato</b> Avocado Emulsion, Tomato and Basil Dressing	22
<b>Sweet Corn Ribs from Talula</b> Garlic Chili Butter, Corn Husk Seasoning	24
<b>Smoked White Fish on Fishbone Crisp</b> Laksa Leaf Oil	24
<b>Crispy Oyster Mushrooms from our friends at Mushroom Buddies</b> Satay Sauce, Whipped Tofu and Chilli	30
<b>Ceviche of Local Mahi Mahi</b> Passionfruit Dressing, Watercress and Wingbean Salad	35
<b>Tiger Prawn "Assam Pedas"</b> Torch Ginger, Chayote Salad	44

## MAINS

<b>Charred Spanish Mackerel</b> Scallop XO Sauce, Zucchini, Pickled Onion	40
<b>A Nice Grouper (Portioned or Whole)</b> Tom Kha and Dabu Dabu Flavours	42/65
<b>Kampong Chicken from Ng Ai</b> Honey Dark Soy Glazed, Watermelon Skin Achar	44
<b>Glazed Duck Breast with Sambal Ijo</b> Kecap Manis and "Pucuk Ubi"	48
<b>BBQ'd Lamb Ribs</b> Smokey slow-cooked lamb ribs, Mint Tzatziki, Fennel and Orange	48
<b>Stockyard Wagyu Ribeye   260g/350g</b> Chinese Celery Chimichurri, Watercress	88/128
<b>Extra Creamy Barley Risotto</b> Mushroom Confit, Grilled Asparagus and Natto	36

## SIDES

<b>Black Heirloom Rice from Langit</b> Roasted Koji Vinegar	14
<b>AIR Fries</b> Sambal Yogurt	14
<b>A Little Wild Jungle Hot Sauce</b>	4
<b>Savoury Salad</b> Eggplant Ginger Vinaigrette, Fermented Firm Tofu and Grilled Coconut	16
<b>Wok Hei Garlic Shoots</b> Sambal Ulam	16

## DESSERTS

<b>"Bubur Hitam" Gelato</b> Heritage Rice, AIR Garden Rosella	15
<b>Watermelon Sorbet</b> Rose, Annie's Yoghurt, Candied Cashew	15
<b>Passionfruit Granita</b> Toddy Palm, Sago, Fresh Mango	15
<b>Eton Mess</b> Strawberry Gelato, Lime Meringue	15

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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 Team