

+Twelve

Appetiser

- Dynamite Shrimp** 🍤🌶️🌿🍷 \$27
Wakame Salad, Mango Salsa, Sriracha Mayonnaise
- Crusted Calamari** 🍤🌶️🌿 \$21
Battered Green Zucchini, Chilli Aioli, Fresh Lime
- Crispy Camembert Fritters** 🍤🌶️🌿🍷 \$27
Fresh Figs, Pistachio, Toasted Sourdough, Rosemary Honey
- Beach Mezze (For 2)** 🍤🌶️🌿🍷 \$30
Hummus, Pistachio Tahini, Beet Moutabel, Stuffed Vine Leaves, Falafel, Halloumi Cheese, Flat Bread, Green Olives
- Focaccia Bread Basket** 🍞🌿 \$15
House Focaccia Bread, Black Olives Tapenade, Beetroot Dipping Sauce

Salad

- Caesar Salad** 🍃🌶️🌿🍷 \$22
Baby Gem Leaves, Caesar Dressing, Herb Grissini, Shaved Parmesan Cheese
Add Grilled Chicken +\$3
Add Grilled Shrimp +\$5
- Italian Burrata Toast** 🍞🌿🍷 \$26
Fresh Burrata Cheese, Black Figs, Arugula, Hazelnut Gremolata, Sourdough

- +Twelve Club Salad** 🍤🌶️🌿🍷 \$41
Smoked Salmon, Grilled Lobster Tail, Cantaloupe Melon, Black Kalamata Olives, Shaved Parmesan Cheese, Pearl Tomatoes

- Asian Nicoise Salad** 🍷🌿🍷🍷 \$24
Seared Yellowfin Tuna, Slow Roasted Tomatoes, Edamame, Pink Pickled Ginger, Anchovies, Black Kalamata Olives, Tamagoyaki, Sesame
- Grilled Mexican Steak Salad** 🌶️🌿🍷 \$38
Black Angus Flank, Baby Romaine Lettuce, Avocado, Crispy Poached Egg, Cherry Tomatoes, Colombian Braised Corn & Black Beans

Raw Bar

- Caviar Selection (50g)** 🍷🌶️🌿🍷 \$166
Sturia Oscietra or Kaviari Kristal
- Tsarskaya Oysters (6pcs)** 🍷🌿🍷 \$38
Freshly Shucked Tsarskaya Oysters, Mignonette Sauce
- Salmon Poke Bowl** 🍷🌿🍷🍷 \$21
Salmon, Brown Rice, Avocado, Cucumber, Radish, Carrot, Edamame, Wakame, Sesame, Ponzu Sauce
- Sashimi Platter** 🍷 \$35
Salmon, Tuna, Yellowtail, Grated Wasabi, Soy Sauce

- Yellowfin Tuna Tartare** 🍷🌿🍷🍷 \$30
Seaweed Salad, Creamy Avocado, Yamazaki Whisky, Ginger Soy Marinade

🥛 Dairy 🌿 Gluten 🥜 Nuts 🥚 Egg 🌱 Legume 🌿 Sesame 🍷 Soy

🐷 Pork 🐟 Fish 🌿 Seafood 🌿 Vegetarian 🍷 Alcohol 🍷 Mustard

👨🍳 Chef's Recommendation

Sushi Roll

- Spicy Ahi Tuna Roll** 🍤🌶️🌿🍷 \$30
Jalapeno Peppers, Spring Onion, Cucumber, Tempura Flakes
- Salmon Belly Roll** 🍤🌶️🌿🍷 \$30
Chilli Oil Herb Cream Cheese, Asparagus, Crispy Salmon Skin, Acevichado Sauce
- Volcano Roll** 🍤🌶️🌿🍷 \$28
Classic California Roll, Crispy Sweet Potato, Miso Glazed Salmon Belly, Ikura
- Tempura Roll** 🍤🌶️🌿🍷 \$29
Avocado, Crab Meat, Crispy Quinoa, Huancaína Sauce
- Crispy Salmon Skin Roll** 🍤🌶️🌿🍷 \$29
Avocado, Furikake, Potato Chips, Wasabi Pea Cream
- Teriyaki Chicken Roll** 🍤🌶️🌿🍷 \$26
Grilled Avocado, Cucumber Kimchi, Crispy Breadcrumbs, Spicy Mayonnaise
- Seafood Tempura Roll** 🍤🌶️🌿🍷 \$28
Beetroot Pickle, Spicy Miso, Bonito Flakes
- Vegetarian Futomaki Roll** 🍤🌶️🌿🍷 \$22
Takuan Radish, Tamago, Avocado, Scallion Marinade, Crispy Quinoa

Main Course

- Beer Battered Black Cod** 🍤🌶️🌿🍷 \$35
Pink Himalayan Salt, Malt Vinegar Tartar Dressing

- +Twelve Wagyu Satay** 🍷🌿🍷 \$35
Wagyu Beef, Achar, Thai Chilli Sauce, Homemade Satay Sauce

- Spaghetti Gamberetti** 🍷🌿🍷 \$33
Sauteed Shrimp, Sliced Garlic, Cherry Tomato, Chilli Flakes, Extra Virgin Olive Oil

- Aquarello Risotto Arancini** 🍤🌶️🌿🍷 \$21
Basil Pesto, Wild Mushroom, Fresh Burrata Cheese

- Yellow Spring Chicken & Spanish Iberico Picante Chorizo Skewers** 🍷🌿 \$37
Grilled Tender-Stem Broccoli, Lemon Butter Sauce

From the Grill

- Spanish Style Octopus** 🍷 \$48
190g
- Ghost Pepper Marinated & Broiled Tiger Prawns** 🍷 \$40
280g
- Charcoal Grilled Australian Wagyu Flank Steak, Aged Port Wine Jus** 🍷 \$45
200g

Side Dish

- Homemade Fresh Truffle Paste & Parmesan Skin On Fries** 🍷 \$18
- Homemade Skin On Fries** 🍷 \$14
- Aged Cheddar Mac 'n' Cheese** 🍷🌶️🌿 \$9
- Creamy Ginger Sweet Potato Mousseline** 🍷 \$12
- Crispy Broccoli with Confit Garlic & Wasabi Chilli Rub** 🍷🌶️🌿 \$4
- Grilled Avocado, Chimichurri, Kaffir Lime** 🍷🌿 \$12

Sharing Platter

- 999 Gold Wrapped Miyazaki Beef Tenderloin A5 (For 2)** 🍷🌶️ \$188
250g. Grilled to your preference with Grilled Broccolini & Asparagus, Port Wine Jus

- Banana Leaf Wrapped White Miso Baked Sea Bream Fillet (For 2)** 🍷🌶️ \$34
Dark Miso Sauce, Grilled Broccolini, Roasted Chilli

- Black Olive & Rosemary Crusted Milk-fed Lamb Cutlets (For 2)** 🍷🌿 \$45
Fresh Vegetable Julienne, Grilled Asparagus, Sweet Potato Mousseline

- Piscine Boat (For 4-6)** 🍤🌶️🌿🍷 \$188
6 Angus Beef Sliders, Caribbean Jerk Beef, Coconut Buns, Buttermilk Coated Calamari, Mezze, Fresh Truffle Paste & Parmesan Skin On Fries, Selection of Dips & Sauces

- +Twelve Sushi (For 4-6)** 🍤🌶️🌿🍷 \$218
Spicy Ahi Tuna, Salmon Belly, Volcano, Tempura, Teriyaki Chicken, Vegetarian Futomaki, Sashimi, Tuna Tartare, Wakame Salad

- Chef's Selection of Assorted Makimono Sushi Rolls (For 4)** 🍤🌶️🌿🍷 \$108
32 pieces

- Mixed Grill (For 2)** 🍤🌶️🍷 \$59
Yellow Spring Chicken & Spanish Iberico Chorizo Skewers, Black Olive & Rosemary Crusted Milk-fed Lamb Cutlets, Wagyu Beef Tenderloin, BBQ Sauce, Chilli Aioli, Flat Bread, Fresh Truffle Paste & Parmesan Skin On Fries

Sandwich & Wrap

(Served with Skin On Fries or Garden Salad)

- Black Angus Sliders (3pcs)** 🍤🌶️ \$22
Black Angus Sliders, Cheddar Cheese, Gem Lettuce, Pickles, BBQ Sauce

- Braised Beef Rendang Bun** 🍤🌶️🍷 \$24
Homemade Coconut Bun, Cabbage Island Slaw, Pickled Achar, Chipotle Mayonnaise

- Chicken Shish Wrap** 🍤🌶️ \$22
Garlic Yoghurt, Gem Lettuce, Pickled Green Chilli, Tomato Salsa, Hummus, Fresh Mint

- +Twelve Club Sandwich** 🍤🌶️ \$22
Homemade Rye Sourdough, Beef Pancetta, Charcoal Grilled Chicken, Soft Fried Egg, Avocado, Spicy Mayonnaise

Dessert

- Coconut Snowball** 🍤🌶️🌿🍷 \$18
Ivory White Chocolate, Coconut Cremeux, Yuzu Lime Zest, Toasted Pinpig, Mango Sticky Rice

- La Rose** 🍤🌶️🌿🍷 \$19
Madagascar Bourbon Vanilla Cake, Sicily Pistachio Dacquoise, Parisian Macaron

- Cherry Kiss** 🍤🌶️🌿🍷 \$25
Manjari Chocolate Flourless Cake, Cherry Kirsch, Guanaja Buttercream, Crunchy Chocolate

- Dark Cloud** 🍤🌶️🌿🍷 \$18
Candied Chestnut, Meringue, Black Sesame, Cotton Candy

- +Twelve Tropical Fruit Salad** 🍷🌿 \$18
Coconut Water, Lemongrass Granita

- The 24K (For 2)** 🍤🌶️🌿 \$32
Coconut, Lime, Mango, Passionfruit and Raspberry Sorbet, Vanilla Sponge Cake, Organic Honeycomb

Prices stated are in Singapore dollars, subject to 10% service charge and prevailing government tax.