

KU
DÉ
TA
RESTAURANT

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

DISHES ARE SERVED TO BE
ENJOYED BY THE ENTIRE TABLE.

DINING AT KU DÉ TA IS A
UNIQUE, MULTI-SENSORY
ADVENTURE; OUR SERVERS
WILL BE HAPPY TO GUIDE
YOU ON YOUR JOURNEY.

TASTE OF KU DÉ TA

crispy-sticky baby squid
black pepper & lime drizzle

smoked eggplant & marinated salmon caviar
vine-ripe tomato, smoky black vinegar

spicy 'bo ssam' pork belly salad
house-made pickles, cucumber vinaigrette

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sliced semi-fatty tuna belly
young ginger, kaffir lime, green tea salt

'hot oil' scottish salmon sashimi
szechuan pepper, dried miso, vanilla bean oil

seared black angus beef tataki
chopped nori, toasted buckwheat, green chili ponzu

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pan-roasted foie gras & green mango pickle
sweet soya, puffed rice

bamboo-roasted pacific black cod
whipped red miso

crispy skin bamboo-steamed duck
kaffir lime & blood plum sauce

char-grilled australian black angus beef tenderloin
fresh green peppercorn & saikyo glaze

steamed pencil asparagus
prawn floss crumble

wok-charred cherry tomatoes & tofu
spring onion & garlic soy

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kdt 'bounty' cake
dark chocolate, coconut

steamed palm sugar cake
salted caramel mousse

\$148++ / per person, minimum of 2 persons

additional \$100++ per person
to replace **australian angus beef** to **japanese wagyu (90g)**

RAW

sliced hiramasa 'kingfish' & calamansi	20
black sesame, white soy	
charred bonito tuna tataki	24
watercress, baby fennel, crab mushrooms	
sliced semi-fatty southern bluefin tuna**	48
young ginger, kaffir lime, green tea salt	
chopped 'hon maguro' tuna tartare**	20
soya-pickled wasabi, ginger blossom	
'hot oil' scottish salmon sashimi	22
szechuan pepper, dried miso, vanilla bean oil	
seared black angus beef tataki	19
chopped nori, toasted buckwheat, green chili ponzu	
half dozen jet-fresh oysters on ice	38
citrus mignonette, tosazu jelly	
hand-cut ohmi beef tartare & aged baeri caviar	58
pickled garlic miso, black truffle ratte potato	

**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.

-V- vegetarian -VR- vegetarian on request
KU DÉ TA chopsticks \$25`

prices subject to 10% service charge and prevailing government taxes

COLD

mizuna salad with pomelo & crispy conpoy -VR- 10
grapefruit vinaigrette

pressed baby spinach & creamy sesame -VR- 11
fried shallot, dried citrus, crispy rice

smoked eggplant & marinated salmon caviar -VR- 10
vine-ripe tomato, smoky black vinegar

spicy 'bo ssam' pork belly salad -VR- 13
house-made pickles, cucumber vinaigrette

citrus & soy-cured duck breast 12
yuzu -star anise dressing

'onyasai' – raw, blanched & cooked -V- 18
vegetables at the moment of the season

lemongrass-scented foie gras terrine 35
passion fruit 'jam', yam crisps

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HOT

crispy-sticky baby squid black pepper & lime drizzle	14
crunchy jumbo softshell crabs green chili mayonnaise	18
soya-glazed hokkaido scallops nashi pear, pickled mustard, wasabi leaves	26
juicy 'toh farms' fried chicken corriander & garlic dressing	22
char-grilled australian beef skewers smoked chili-orange-coriander glaze	23
pan-roasted foie gras & green mango pickle spiced lime, puffed rice	36
assorted vegetable tempura -V- sweet & spicy tenju sauces	22

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FISH & SEAFOOD

salt-grilled amberjack fish	24
grilled citrus salad	
scottish salmon roasted over charcoal	26
chinese date & soy glaze	
grilled yellowfin tuna steak	28
barbecued vegetables, ginger-lemon 'sweet & sour'	
bamboo-roasted pacific black cod	35
whipped red miso	
yellow curry 'crystal prawn' tempura	24
crunchy curry dukka	
wok-fried wild-caught boston lobster	66
green pepper & wasabi sauce	

* limited availability, please forgive us if we have run out today

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POULTRY & MEAT

whole baby chicken teriyaki	26
crunchy mustard seed crust	
crispy skin bamboo-steamed duck	58
kaffir lime & blood plum sauce	
berkshire pork belly steamed with shaoxing wine	33
braised bamboo shoot, soymilk mustard	
honey-miso glazed roast australian lamb sirloin	48
braised fennel, spicy ginger soy	
cape grim 100% grass-fed red & black angus ribeye	46
braised red onion, coriander butter	
char-grilled australian black angus beef tenderloin	54
fresh green peppercorn & saikyo glaze	

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

ohmi tenderloin **138 / 100g**

ohmi sirloin **105 / 100g**

prices are 'per 100g', minimum of 200g per serving, all steaks are cut & priced to order.

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.

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ORGANIC JAPANESE VEGETABLES

steamed mustard spinach -V- sweet lemon sambal	12
wok-charred cherry tomatoes & tofu -V- spring onion & garlic soy	10
steamed pencil asparagus -VR- prawn floss crumble	11
assorted wok-fried mushrooms -V- ginger & lemon soy	12
barbecued senryo eggplant -V- sweet & sour plum miso	14
roasted kagoshima sweet potato -VR- white ponzu butter	14

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RICE/NOODLE/SOUP

steamed akitakomachi -V- organic rice from northern japan	5
'forty flavor' fried rice -VR- baked in lotus leaf	18
hand-made japanese udon -VR- wok-fried with sambal or in tonkotsu broth	12
slow-cooked seafood soup prawns, clams, squid	10
white miso soup with lemongrass silken tofu, seaweed, spring onion	7

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DESSERT

mango-lime pudding	12
layers of chocolate & passionfruit, toasted soba seed	
kdt 'bounty' cake	16
warm bitter chocolate, coconut filling, yuzu marshmallow	
green tea & pistachio slice	12
house-made cherry jam, matcha cream, cherry blossom infusion	
wild strawberry confit	14
cardamom rice pudding, crispy meringue, sichuan pepper cloud	
'apple & honey'	12
fresh green apple, milk & honey 'cremeux', green apple granite, comb honey crumble, green apple jelly	
steamed palm sugar cake	12
caramelized banana, salted caramel cream, frangelico & black sesame	
nikka whisky baba & roasted white chocolate	18
white peach sorbet, salted chocolate powder	
ice creams & sorbets	16
created in house daily	
selection of fresh cut fruit	22
sweet citrus dip	