

Tasting Menu **\$188**  
Full Wine Pairing **\$128** • Abridged Pairing **\$88**

**OPENING BITES**

**Croquette** | 'Lap Cheong' / Confit Garlic

**Cracker** | Red Prawn / Green Curry

**Tartlet** | 'Char Siew' / Scallion

**Kataifi** | Trout Roe / Snow Crab

**Broth** | Blue Swimmer Crab / Lemongrass

**Bread** | Irish Oyster / Chive  
**(+5g Kaluga Hybrid Caviar \$25)**

**RED GROUPER**  
Butternut • Tuile

**OCTOPUS**  
Kecap Manis • Chimichurri • Kaffir

**DORPER LAMB**  
Leek • Kale • Jicama

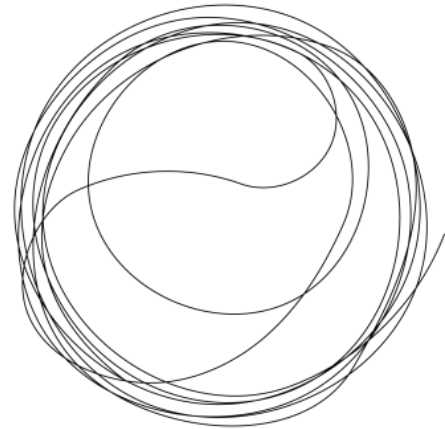
**RED SNAPPER (+\$28)**  
Eggplant • Lentils • Coconut

**SNOW AGED WAGYU**  
Dashi • Capsicum Chutney • Pickle Daikon

**PARFAIT**  
Corn • Smoked Paprika • Blueberry

**SWEET ENDINGS**  
9-spice Madeline • Kaya "Toast"

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**FULL CIRCLE**  
*by J-man*

All prices are in Singapore Dollars,  
subject to Service Charge & Prevailing Government Taxes.