

EMRLD.

A place where dinner turns into drinks, where the room feels alive, and where everything is curated — the playlist, the lighting, the plating, the vibe. The name EMRLD. is inspired by the gemstone: bold, vibrant, magnetic — not flashy, but impossible to ignore. It's also the birthstone of May, symbolizing renewal, energy, and something rare.

And the missing letters? That's the point. EMRLD. is meant to feel sleek, modern, and slightly mysterious — stripped down to the essentials, because it isn't about the extra... it's about what matters. A sleek, modern identity that feels slightly mysterious... like the kind of place people talk about before they even step inside. Welcome to EMRLD.

Starters

CHILI LIME EDAMAME



Warm seared edamame seasoned with chili-lime salt and a touch of sesame oil. 13

AVOCADO FRIES



Golden panko-crusted avocado wedges served with a vibrant green harissa mayo. 14

TRUFFLE POLENTA STICKS



Golden fried polenta sticks drizzled with truffle oil, finished with shaved Grana Padano, and served with roasted garlic aioli. 15

GARDEN AVOCADO TOAST



Spiced smashed avocado bruschetta with pico de gallo, basil sprigs and balsamic reduction. 15

KOREAN ROASTED CAULIFLOWER



Lightly breaded golden fried, glazed in gochujang and finished with sesame seeds, scallions, and a drizzle of hot honey. 16

TUNA WONTON CUPS

Three crispy wonton shells filled with fresh ahi tuna, mango slaw, jasmine rice, pickled daikon and sriracha aioli. 17

LINGUINE AND MEATBALLS

A nest of linguine topped with three house-made meatballs in a rich marinara, finished with Grana Padano and basil oil. 17

GREEN CURRY MUSSELS

Steamed mussels in a fragrant Thai green curry with chili, lemongrass, and kaffir lime leaves, finished with cilantro oil, served with garlic baguette. 19

HOKKAIDO SCALLOPS



Four seared scallops finished in a brown butter caper sauce, served with roasted cauliflower purée, candied lemon peel, beetroot coulis and microgreens. 24

ARTISAN CHARCUTERIE BOARD

An elegant composition of fine cheeses and premium cured meats, paired with dried fruits, olives and fresh berries. Served with rustic artisan bread and fresh jam . This refined selection offers a harmonious balance of rich, savory and subtly sweet flavours crafted for a sophisticated sharing experience. Serves 3-4 people. 55

Salads & Bowls

Add To Your Salad or Bowl

AHI TUNA +9 | GRILLED CHICKEN +8 | JUMBO PRAWNS +6

EMRLD. SUPER GREEN BOWL



A vibrant blend of kale and arugula with quinoa, roasted beets, creamy avocado, crisp cucumber, pumpkin seeds and green goddess vinaigrette. 19

BEET CARPACCIO SALAD



Nut Allergy

Sliced beets, baby arugula, candied pecans, orange segments, feta cheese, dates and orange vinaigrette. 21

POKE POWER BOWL



Fresh ahi tuna over jasmine rice with sliced avocado, purple cabbage, pickled daikon and carrots, mango, pickled ginger, sesame seeds and microgreens. 24

CEVICHE BOWL



Fresh mahi-mahi and Ahi tuna ceviche over jasmine rice and quinoa, with avocado, cherry tomatoes, pico de gallo, cucumber and microgreens. 24

STEAK ROQUETTE GREENS



6 oz grilled sirloin over peppery arugula with cherry tomatoes, shaved red radish, goat cheese, balsamic and pomegranate vinaigrette and house chimichurri. 26

Pasta

BROWN BUTTER GNOCCHI



House-made gnocchi in a fragrant brown butter sauce, finished with crispy sage and grated Grana Padano. 23

Add GRILLED CHICKEN + 8 | JUMBO PRAWNS + 6

MISO MUSHROOM LINGUINE

Linguine tossed with wild mushrooms in a rich miso-infused cream sauce, finished with shaved Grana Padano and crispy fried basil. 24

Add GRILLED CHICKEN + 8 | JUMBO PRAWNS + 6

CHILI GARLIC CHICKEN RIGATONI

Grilled chicken and Rigatoni tossed in a lightly spiced chilly garlic marinara, parmesan cracker, finished with blistered cherry tomatoes and fresh basil. 25

Add JUMBO PRAWNS + 6

PRAWN PAPPARDELLE



Jumbo prawns, sun-dried tomato, kalamata olives, baby spinach, lemon zest, olive oil. 26

Add GRILLED CHICKEN + 8

Handhelds

SERVED WITH YOUR CHOICE OF SEA SALTED FRIES OR ARUGULA SALAD

PORK BELLY BAHN MI

Slow-roasted pork belly layered on a toasted baguette with baby arugula, pickled carrot and daikon, fresh cucumber, cilantro and roasted jalapeño aioli. 20

KOREAN FRIED CHICKEN BURGER

Crispy fried chicken glazed in Korean spices, served on a toasted brioche bun with miso coleslaw, bread and butter pickles, and sriracha aioli. 22

BLACKENED MAHI MAHI TACOS



Three spiced blackened mahi mahi served on warm corn tortillas with crisp coleslaw, pico de gallo, avocado crema and cilantro. 23

WAGYU SMASH BURGER

Crispy-edged double Wagyu patties layered with smoked Gouda, caramelized onion jam, green leaf lettuce, tomato and truffle aioli on a toasted brioche bun. 26

Mains

CHANA MAKHANI



Butter chickpeas served with basmati rice, naan, poppadoms and fresh coriander. 23

TOFU STEAK



Grilled tofu steak topped with sautéed wild mushroom, stir fried cauliflower rice, charred baby bok choy in oyster mushroom sauce. 24

CHILI MAPLE GLAZED CHICKEN

Chili maple glazed chicken supreme, served with pan-seared potatoes, charred broccolini, miso mushroom ragout, and crispy sage. 25

HERB AND SESAME CRUSTED SALMON

Seared salmon with a crisp herb and toasted sesame crust, served over creamy edamame mashed potatoes with charred baby bok choy and smooth miso–ginger Florentine sauce. 29

Steaks



PEPPERCORN BASEBALL SIRLOIN

10 oz. Grilled baseball-cut top sirloin served with roasted garlic mashed potatoes, charred broccolini, roasted baby carrots, and a green peppercorn sauce. *Baseball sirloin only cooked to rare or medium rare.* 45

Add JUMBO PRAWNS + 6

COGNAC STRIPLOIN

12 oz. Grilled New York striploin served with roasted garlic mashed potatoes, charred broccolini, roasted baby carrots and a rich cognac sauce. 55

Add JUMBO PRAWNS + 6

COFFEE - RUBBED RIB EYE

12 oz. Grilled ribeye steak coated in a bold coffee rub, served with garlic mashed potatoes, charred broccolini, roasted baby carrots, and chimichurri. 55

Add JUMBO PRAWNS + 6

PORT WINE DEMI - GLACE FILET MIGNON

8 oz. Grilled filet mignon finished with a rich port wine demi-glace, served with roasted garlic mashed potatoes, charred broccolini, and roasted baby carrots. 55

Add JUMBO PRAWNS + 6

TOMAHAWK

Carved 30 oz tomahawk steak served with roasted garlic mashed potatoes, charred broccolini, roasted baby carrots, and a trio of sauces: rich cognac, chimichurri, and port wine jus. 175

Add JUMBO PRAWNS + 6