

Christina's

Wood-fired Grill & Bar

Plated for the People

We're testing three new dishes, and your voice matters. Try each one, share your feedback, and help us choose what earns a permanent spot on the menu.

Hamachi in a Tropical Garden 22

By Chef Edlyn Ee

Chef Edlyn turns childhood lessons in her mother's kitchen into a playful tropical wink of tamarind, basil oil, citrus gel, pineapple, and alyssum dancing around cured amberjack like a perfectly balanced memory.

"Claypot" Chicken Paella 32

By Chef Natalie Sim

Chef Nat lovingly reimagines her parents' weekly family favourite, folding nostalgic claypot comfort into a Spanish classic brightened with Chinese sausage and sakura ebi, like home and heritage sharing one warm spoon.

Buttered Golden Cereal Prawn 38

By Chef Kenny Huang

Chef Kenny Huang celebrates a beloved local classic with a reinvention, where jumbo king prawn meets garlic butter and a golden cereal crunch in a glow-up that tastes like nostalgia.

Please let us know if you have any allergies or dietary requirements.
Our dishes are made here and may contain trace ingredients.
Prices are subject to 10% service charge and prevailing GST.