



TABLE D'HOTE MENU

\$250

Please select one dish from each course

TO START

CEVICHE

Tai, finger lime, shallots, leche de tigre

HOKKAIDO SCALLOP

Murasaki uni, 8 gems Oscietra caviar, shiso oil

JADE ABALONE

Murasaki uni, pork belly, soy glaze

SHISO GAZPACHO

Heirloom tomatoes, burrata, cucumber sorbet

SECOND COURSE

LINGUINE

Murasaki uni, wasabi, nori

CAPELLINI

Sakura ebi, lobster oil, kombu, sorrel

PAPPARDELLE

Oxtail, Pied Bleu, Parmesan

RISOTTO

Carabinero, sea plants, squid ink aioli



MAIN COURSE

ANJOU PIGEON

Pine nut puree, beetroot, radish jus

SUCKLING PIG

Truffle risotto, jus

GRILLED SEABASS

Green dragon vegetables, asparagus, beurre blanc

40 DAYS AGED ANGUS PRIME RIB

Classic potato mash, Pied Bleu, natural jus

DESSERT

COCONUT

Coconut sorbet, pandan jam, sesame praline

THE MUSHROOM

White chocolate, porcini chocolate, 64% manjari, berries

FRUITS OF THE SEASON

Lemon peel

SELECTION OF CHEESES

All prices quoted are subject to 10% service charge and 7% GST