



TABLE D'HOTE

MENU PRICE \$105

Please select one item from each section

SNACKS

TO START

SEABREAM

*Nama sujiko, ponzu,
tomatoes,
orange turmeric*

HOKKAIDO SCALLOP

*8 gems Oscietra caviar,
vichyssoise,
apple snow
(Supplement \$40)*

SHISO GAZPACHO

*Heirloom tomatoes,
burrata,
cucumber sorbet*

SECOND COURSE

SOMEN

*Kabura,
Greenlip abalone,
Iberico broth*

CAPELLINI

*Sakura ebi,
lobster oil,
kombu, sorrel*

RISOTTO

*Carabinero,
squid ink aioli,
seaplant
(Supplement \$20)*



MAIN COURSE

SUCKLING PIG

Pear, purple endive, jus

YELLOW CROACKER

*Apple wood smoke
leek puree,
olive soil*

BOEUF BOURGUIGNON

*Pearl onions,
lardon,
la ratte, tendon*

ANGUS DRY AGED PRIME RIB

*Mashed potato,
natural jus
(Supplement \$20)*

DESSERT

OPERA CAKE

*Coffee sponge,
64% manjari ganache,
rye bread ice cream*

FRUITS OF THE SEASON

Lemon peel

SELECTION OF CHEESES

*Comte, Epoisse,
candied fruits,
homemade jam*

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

Some items may change due to the availability of seasonal ingredients