



TABLE D'HOTE

MENU PRICE \$105

(please select one dish from each course)

TO START

SHISO GAZPACHO

Japanese heirloom tomato,
cucumber sorbet,

HOKKAIDO SCALLOP

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

AUTUMN SALAD

Japanese amela tomato,
figs, mango

SECOND COURSE

CONSOMME

Greenlip abalone,
somen

CAPELLINI

Sakura ebi, lobster oil,
kombu

OXTAIL RISOTTO

Parmigiano- Reggiano
duxelles

MAIN COURSE

SUCKLING PIG

Roasted pumpkin,
pear puree

YELLOW CROACKER

Apple wood smoke,
organic quinoa

BOEUF BOURGUIGNON

Pearl onions, lardon,
mushrooms

ANGUS PRIME RIB (Supplement \$20)

Classic mash,
heirloom carrot

DESSERT

OPERA CAKE

Coffee sponge, 64% Manjari ganache,
rye bread ice-cream

FRUITS OF THE SEASON

Lemon peel

SELECTION OF CHEESES

Comte, Epoisse, Tomme de Savoie,
jam

*All prices are subject to 10% service charge and 7% GST
Some items may change due to the availability of seasonal ingredients*