



LA DAME DE PIC

EXPLORATION

198 per person

98 Wine and Sake Pairing

Amuse Bouche

Berlingots ^{AGV}

Pasta parcels with a French cheese fondue centre

Green zebra tomato and herb of grace consommé

Fresh verbena

Viognier, Rhône La Vie On Y Est, Domaine de Gramenon 2017

Wild Turbot

Meunière

Zucchini textures

Granny Smith apple broth, marigold and tarragon

Isojiman Junmai Ginjo

Saga Wagyu Beef ^A

Cooked over coals

Smoked beetroot rose and lovage

Beef jus

Syrah, Cornas, Anne-Sophie & M. Chapoutier 2014

Brie de Meaux Cheese with Vanilla ^G

Dessert

Dessert creations will be unveiled separately for your selection

Subject to changes and availability.

Our colleagues will assist you with any dietary requirements.

(A) Alcohol (G) Gluten (N) Nuts (P) Pork (V) Vegetarian

All above stated prices are in Singapore Dollars and subject to 10% service charge and prevailing 7% goods and services tax.



LA DAME DE PIC

EXPERIENCE

218 per person

118 Wine and Sake Pairing

Amuse Bouche

Tomato Myriad ^V

Marinated with tomato, rhubarb and ginger broth

Sage ice cream

Gris de Koshu, Grace Wine 2017

Berlingots ^{AGV}

Pasta parcels with a French cheese fondue centre

Green zebra tomato and herb of grace consommé

Fresh verbena

Viognier, Rhône La Vie On Y Est, Domaine de Gramenon 2017

Wild Turbot

Meunière

Zucchini textures

Granny Smith apple broth, marigold and tarragon

Isojiman Junmai Ginjo

Saga Wagyu Beef ^A

Cooked over coals

Smoked beetroot rose and lovage

Beef jus

Teroldego Rotaliano, Elisabetta Foradori 2016

or

Aveyron Lamb ^A

Pan-seared rack and saddle marinated with pine buds and Lapsang Souchong tea

Grilled artichoke with Amaretto

Lamb jus

Syrah, Cornas, Anne-Sophie & M. Chapoutier 2014

Brie de Meaux Cheese with Vanilla ^G

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LA DAME DE PIC

ELEGANCE

328 per person

158 Wine and Sake Pairing

Amuse Bouche

Cucumber with Oscietra Caviar

Cucumber consommé infused with blackcurrant

Pickled cucumber

Hojicha tea and cubeb pepper ice cream

Gris de Koshu, Grace Wine 2017

Berlingots ^{AGV}

Pasta parcels with a French cheese fondue centre

Green zebra tomato and herb of grace consommé

Fresh verbena

Viognier, Rhône La Vie On Y Est, Domaine de Gramenon 2017

Blue Lobster

Roasted with shellfish butter

Strawberry chutney with barberries

Red berry broth

Isojiman Junmai Ginjo

Wild Turbot

Meunière

Zucchini textures

Granny Smith apple broth, marigold and tarragon

Chardonnay, Meursault, Vincent Bouzereau 2017

or

Wild Sea Bass ^A

Oscietra caviar and champagne sauce

Jacques Pic's iconic dish created in 1971

Chardonnay, Meursault, Vincent Bouzereau 2017

Saga Wagyu Beef ^A

Cooked over coals

Smoked beetroot rose and lovage

Beef jus

Teroldego Rotaliano, Elisabetta Foradori 2016

or

Subject to changes and availability.

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LA DAME DE PIC

Aveyron Lamb ^A

Pan-seared rack and saddle marinated with pine buds and Lapsang Souchong tea

Grilled artichoke with Amaretto

Lamb jus

Syrah, Cornas, Anne-Sophie & M. Chapoutier 2014

Brie de Meaux Cheese with Vanilla ^G

Dessert

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