

CHEF’S DEGUSTATION

3 Course \$72++ | 4 Course \$86++

— S E L E C T O N E —

FRENCH APPETISER

Marinated French Lentil Salad with Chickpeas, Hazelnut Pesto,
Pepper Relish, Fried Wonton Floss and Lemon Dressing (N | V)

CHINESE APPETISER

Chilled Marinated Crabmeat with Osmanthus Gelée,
Salted Chayote, Citron Crème and Fine Cress

FRENCH SOUP

Classic Lobster Bisque with Scallop Mousse Quenelle,
Micro Wild Fennel and Trout Roe

CHINESE SOUP

Clear Lobster Broth, Sliced Hokkaido Scallop Carpaccio
and Pickled Kohlrabi

FRENCH MAIN COURSE

6 Hour Slow-cooked Wagyu Beef Karubi with Garden Herbs,
Chimichurri, Butter-glazed French Beans and Pepper Relish

CHINESE MAIN COURSE

Pan-fried Sambal Salmon Fillet with Cincalok,
Marinated Vermicelli and Shredded Vegetables

DESSERT

Baked Honey Cheesecake with Strawberry Gelée, Homemade
Marshmallows, Crystalised Apricot Chips and Wild Berry Sorbet

Chilled Sago with Peanut Crumble
and Gula Melaka Ice Cream (N)

Menu items are subject to change according to seasonality and availability.