

CHEF'S DEGUSTATION

3 Course \$72 | 4 Course \$86

SELECT ONE

FRENCH APPETISER

Homemade Cured Salmon Tartare with Pickled Daikon,
Profiterole Dill Mascarpone Crème and Avocado

CHINESE APPETISER

Sliced Hamachi Ceviche with Oriental Lime Vinaigrette,
Pepper Mango and Pickled Onion

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

Pan-seared Duck Leg Confit with Green Peas,
Glazed Artichoke Ragout, Beurre Noisette and Natural Jus

CHINESE MAIN COURSE

Soy-braised Wagyu Beef Short Rib with Light Superior Foie Gras Sauce,
Mille-feuille of Truffles, Braised Cabbage and Micro Cress

Fricassée of Cèpes Mushroom with Orzo Pasta, Crusted Almonds,
Glazed Edamame Beans and Parmesan Emulsion (V / N)

DESSERT

Warm Chocolate Cake with Cocoa Sorbet,
Glazed Orange Reduction and Citrus Segments

Vanilla-infused Mint Panna Cotta with
Light Jalapeno Sorbet, Berries Gel and Olive Oil Cake

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