

# CHEF'S DEGUSTATION

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

Not available from 13th February - 15th February 2020

— S E L E C T   O N E —

## FRENCH APPETISER

Organic Kale Salad with Avocado, Crispy Quinoa  
and Lemon Dressing ( V )

## CHINESE APPETISER

Confit Trout Fillet with Lemongrass, Pickled Asparagus Lettuce,  
Avruga Caviar and Crispy Parsnip

## FRENCH SOUP

Classic Lobster Bisque with  
Petit Royan Ravioli

## CHINESE SOUP

Boiled Seafood Treasure with Fish Maw  
and Dried Scallops

## FRENCH MAIN COURSE

4-hour Chargrilled Australian Wagyu Bolar Blade, Sautéed Asparagus,  
Buttered Arrowhead Vegetables and Bordelaise Jus

## CHINESE MAIN COURSE

Baked Tamarin Butter Cod Fillet with Glazed Broccolini,  
Crispy Lotus Chips, Smoked Caviar and Bonito Emulsion

## DESSERT

Spice Infused Poached Pear, Honey Crème Fraîche Cake,  
Walnut Praline and Fromage Blanc Ice Cream ( N )

Chocolate Caramel Cigar with Vanilla Strawberry Gelée  
and Wild Berry Sorbet ( N )

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