

Starter

Fresh Oyster 4pcs

With Ice

Smoked Eel

Cucumber/ Puffed Quinoa/ Picked Onion
Mustard Seed/ Radish/ Caviar Vinaigrette

Duck Foie Gras Terrine

'Super Food' Fried Bun/ Pistachio Puree
Sour Cherries/ Sauternes Espuma

Brown Crab

Corn Custard/ Baby Vegetables/ Chilled Corn Soup
Salsa Vert/ Crab Roe Crème/ Fried Soft Shell Crab

Scottish Salmon 'Maki'

Daikon/ Coriander/ Watermelon/ Nori Puree
Heirloom Tomatoes/ Soy-Yuzu Reduction

Liquid

Leek & Potato

Leek Puree/ Potato Espuma/ Poached Oyster

Ocean

St Pierre

Burned Butter-Balsamic Reduction/ Capers/ Persevered Lemon Mashed

Hokkaido Scallops

Lentils Salad/ Iberico Ham

Monkfish

Rouille/ Bouillabaisse Espuma

Farm

Australian Pork Belly

Sour Apple Salad/ Fennel/ Mustard/ Shaved Dried Mentaiko

US Boneless Beef Short Rib

Fermented Black Bean/ Carrot-Kaffir Puree/ Kale

Rougie Duck Breasts

Molasses/ Dukkha Spice

Sweets

Banana Negative

Caramel Banana Parfait/ Pineapple-Rum Salsa/ Peanut Butter Ice Cream

Roasted Peach

Buttermilk Sago/ Soursop Sorbet/ Sakura Espuma/ Purple Shiso Salt

Poached Pear

Pistachio/ Olive Oil Ice Cream/ Sweet Truffle

\$158

Prices subject to service charge & prevailing government taxes
Please notify our service associate if you have any special dietary requirements or food allergies
No sharing of set menu