

national day black winter truffle set menu
5th to 11th august 2024

gamet, nv, rosé de saignée, champagne, france

petuna trout ceviche

red vinegar cured, pineapple texture, yarra valley salmon roe

eleni et edouard vocoret, 2021, chablis “le bas de chapelot”, burgundy, france

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mushroom cream soup

black truffle, whipped cream, puffed rice, rock chive

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polenta crumbed foie gras

poached daikon, new season asparagus, spiced fruit chutney

bass phillip, 2016, pinot noir bin 17k “backyard”, gippsland, australia

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glacier 51 toothfish

miso glazed, maitake mushroom, pea tendrils, charred leek, shiromiso foam

tenuta delle terre nere, 2021, etna bianco, sicily, italy

or

grain-fed short rib

ratte potato crisp, green pea & bacon ragout,
charred leek, black winter truffle

château pichon-longueville, 2013, réserve de la comtesse, pauillac, france

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majulah singapore

pandan chiffon with coconut whipped, mango sago and kaya ice cream

add freshly shaved black winter truffle to any dish

3 gms \$25

menu	160 per person
wine pairing	78 per person

国庆日黑松露套餐
5th to 11st august 2024

gamet, nv, rosé de saignée, champagne, france

生鲑鳟鱼片

红酒醋腌制、凤梨、雅拉河谷鲑鱼籽

eleni et edouard vocoret, 2021, chablis "le bas de chapelot", burgundy, france

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蘑菇浓汤

黑松露、奶油、爆米花、香葱

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香煎鹅肝

白萝卜、芦笋、西梅果泥

bass phillip, 2016, pinot noir bin 17k "backyard", gippsland, australia

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glacier 51 南极犬牙鱼

味噌釉、舞茸、豌豆卷须、韭菜、味噌泡沫

tenuta delle terre nere, 2021, etna bianco, sicily, italy

或

谷饲小排骨

薯片、青豌豆培根炖肉、韭葱、黑松露

château pichon-longueville, 2013, réserve de la comtesse, pauillac, france

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繁荣吧! 新加坡

椰奶油斑斓蛋糕、芒果西米加央雪糕

添加三克切片新鲜冬季黑松露 \$25

套餐 | 160 每人

搭配酒 | 78 每人