



SET MENU

Amuse-Bouche table65

Couscous of basmati rice with spring vegetables, pistachio & Pierre Robert cheese

Foie gras kombu-jime with seaweed broth and umeboshi

Lobster, white asparagus, preserved lemon, shellfish fumet & lardo di colonnata

Duck from Toh Thye San farm, foie gras, blueberry, aigre doux and confit of chestnut

or

A4 Kagoshima wagyu striploin, oscietra caviar, mushroom, oyster leaf and oxtail jus
(\$70 supplement)

Apple
salted caramel, puff pastry and walnut

Or

Cacao Leaf
Dominican chocolate, sea buckthorn, marigold
(\$25 supplement)

5 course set menu \$178