

516
table

FESTIVE MENU
25 Nov - 31 Dec

Canapes

table65 amuse-bouche

Brown crab and caviar with cauliflower, vanilla, and lemongrass

Soufflé with truffle, bacon, and vin jaune

Seabass with crispy scales, smoked eel, and sauerkraut

Duck à la presse

or

A4 Kagoshima wagyu striploin, oxtail, and sea succulents *(\$70 supplement)*

Persimmon, pink pepper, and verbena foam

5 course set menu \$288++

Menu and ingredients are subject to availability
Prices are subject to 10% service charge and prevailing government tax

