



## **Perfect Pairing by Martell at table65**

*“Look forward to a fun fine-dining experience featuring intriguing creations and unexpected flavours that will surprise your palate. Martell classics and favourites will be served throughout in unconventional ways that will make this an unforgettable experience”*

### **Amuse Bouche**

*T.o.T with Martell VSOP*

*Scan your cocktail and join the vibrant Martell community for a take home memento.*

**Turbot jelly, Gillardeau oyster ice cream, hazelnut oil,  
and Kaluga Hybrid caviar**

*Martell Cordon Bleu*

**Fluffy egg “Soufflé”, vin jaune with bacon and truffle**

*Martell Cordon Bleu*

**Turbot “Bordelaise” bone marrow, onion, and swiss chard**

*Martell XO*

**Roasted Duck from Toh Thye San farm, braised endive, and foie gras**

*Martell Chanteloup XXO*

**Apple salted caramel, puff pastry, and walnut**

**Noblige and coffee**

#table65rwsentosa  
#Martell  
#MartellCordonBleu



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