

65 table

BIRTHDAY MENU

Amuses table65

Mackerel cured in kombu salt, quinoa royal, yoghurt and tarragon emulsion, tomato and strawberry broth

“Os à moelle”, smoked herring bone, veal tartare with bone marrow cockles and Oscietra caviar

Turbot baked on sourdough, artichoke, bordelaise sauce and salted lemon

Drunken chicken, celeriac, black truffle and dashi albufiera

Or

Wagyu kagoshima striploin, white clams and ramsons with oxtail jus and chives chive oil
(supplement of \$70)

Apple
salted caramel, puff pastry and walnut
(Change dessert \$16 supplement)

168 Birthday Set Menu

Set menu or ala carte equivalent to set menu price is required to order per person
Menu and ingredients are subjected to availability
Prices are subject to 10% service charge and prevailing government taxes