



MENU

Amuses table65

Cold smoked horsemackerel and passionfruit ceviche, coconut and combava, dill and calamansi emulsion
Jelly of tomato consommé with lovage oil and marinated sardines
Cured mackerel with Quinoa Real, tomato-strawberry vinaigrette and creamy tarragon

*'Os a moelle', smoked herring bone, veal tartare with bone marrow, cockles and Beluga caviar

Ravioli of Imperial Dutch oyster with briny veal shank and shellfish velouté, hazelnut and BBQ salted lemon

*Mozambique langoustine poached in duck fat, coffee and lemon, Albufeira style dashi

*Turbot with choucroute, smoked eel and black truffle, oxidised wine and eel broth

*Toh Thye San duck, mole madre, blueberry aigre-doux and sauce Rouennaise

or

A5 Ohmi Wagyu, white clams and ramsons with fermented oxtail jus (supplement of 70)

Foie gras kombu-jime poached in broth of seaweed and umeboshi

*Apple
salted caramel, puff pastry and walnut

Kumquat
consommé of tangerine, honey and rosemary

***148 Discovery | 218 Experiential**