



Ladies' Night Menu

Amuses table65

Cold smoked pampano 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

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

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

Apple
salted caramel, puff pastry and walnut

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

May2019