



MENU

*Tasting of cured fish:

Cold smoked pompano and passionfruit ceviche, coconut and combava, dill and calamansi emulsion
Jelly of tomato consommé with lovage oil and marinated sardines
Celeriac salad with sanbai-marinated ikura, horseradish and yuzu ao

* Couscous of basmati rice with spring vegetables, pistachio and Pierre Robert cheese

*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**)

Night in Persia
blood orange, goat's yoghurt and Damascus rose

SATURDAY LUNCH 85++

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