



Ladies' Night Menu

Tasting of cured fish:

Cold smoked pampano 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

Ohmi Wagyu striploin, white clams and ramsons and fermented oxtail jus
(supp. \$70)

Apple
salted caramel, puff pastry and walnut