

TASTING MENU

Velkommen

Crispy Pumpkin - Danish Chicken Salad
Sunchoke Crisp - Parsley
Air-dried Duck - Pickled Carrot
Spice from the North
Starfruit - Sweet Potato Taco

Mælk

Caramelized Milk Skin, Lemongrass Smoked Scallop,
Chili-herb Emulsion

The Root

Baked Artichokes, Salted Celery Root,
Chili infused Vegetable Sauce

Violet Sweetbread*

Sweetbread, Cowslip Creeper,
Fresh Truffle, Beetroot Sauce

Mulberry Silk

Flatbread, Silkworm Emulsion,
Mulberry, Radish, Caviar, Thai Herb Soup

Backyard Chicken

Morel, Chicken, Pumpkin,
Galangal Sauce

or

Pork Cheek

Kale, Fermented Black Garlic and Potato Puree,
Onion, Brown Butter Jus

Refreshing Carrot*

Baked Carrot Sorbet, Caramel Carrot,
Meringue, Milk Crumble

Rosella Hibiscus

Caramel White Chocolate -Rosemary Terrine,
Rose Apple, Rosella Compote, Rose Apple Sauce

Sweet Bites

Selection of Petit Fours

10 course 3,300 wine pairing 2,900 juice pairing 800

7 course 2,700 wine pairing 2,500 Juice pairing 600

Dishes with (*) are not included in the 7 course menu

Kindly notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.

All prices are subject to prevailing government tax and service charge