



TABLE D HOTE

MENU PRICE \$105

TO START

SEABREAM

*Nama sujiko, ponzu, tomatoes,
orange turmeric*

HOKKAIDO SCALLOP

*8 gems Oscietra caviar,
vichyssoise, apple snow
(Supplement \$40)*

SHISO GAZPACHO

Heirloom tomatoes, burrata, cucumber sorbet

SECOND COURSE

SOMEN

*Wintermelon,
Greenlip abalone, Iberico broth*

CAPELLINI

Sakura ebi, lobster oil, kombu, sorrel

RISOTTO

*Carabinero,
squid ink aioli, sea plant,
(Supplement \$20)*

MAIN COURSE

SUCKLING PIG

Pear, purple endive, jus

GRILLED SEABASS

*Green dragon vegetables
asparagus, beurre blanc*

BOEUF BOURGUIGNON

Pearl onions, lardon, la ratte, tendon

ANGUS DRY AGED PRIME RIB

*Mashed potato, shishito, natural jus
(Supplement \$20)*

DESSERT

OPERA CAKE

*Coffee sponge, 64% manjari ganache,
rye bread ice cream*

FRUITS OF THE SEASON

Lemon peel

SELECTION OF CHEESES

*Comte, Epoisse, candied fruits,
homemade jam*

All prices are subject to 10% service charge and 7% GST

*Items in the menu may change subject to the
availability of seasonal ingredients*