

January Vegetarian Dinner Menu

Amuse Bouche



Eggplant caviar

With avocado purée, onion confit, tomato concasse and crouton



Cold Angel Hair

With black truffle



Cream of Cauliflower Soup

With deep fried quail Egg and truffle caviar



63°C Egg Confit

With crispy parmesan and mixed mushroom



Sorbet



Truffle and Mushroom Puntalette Pasta

With crispy fungi, truffle cappuccino and seasonal vegetables



Classic Mille Feuille

With ice-cream and mixed berries



Tea or Coffee

\$888

(Plus 10% service charge)