

4 Course \$39

1st Course UNAGI RAVIOLI

Quail egg, heart of artichoke,
lumpfish caviar, shaoying emulsion

Hokkaido Uni (5g) +\$5

2nd Course NECTARINE & TOMATO

Smoked buratta cheese, sour plum
dressing, parmesan cheese

3rd Course 58 DEG PORK

Sweet corn puree, szechuan
gremolata, beetroot
chimmichurrie

Pan seared foie gras +\$8

4th Course CHOCOLATE TRIO MOUSSE

Honey fig ice cream, beurre
noisette oats crumble,
chocolate glaze

6 Course \$59

1st Course UNAGI RAVIOLI

Quail egg, heart of artichoke,
lumpfish caviar, shaoying emulsion

Hokkaido Uni (5g) +\$5

2nd Course 5 TEXTURES OF YAM

Hickory BBQ yam, Crispy yam chips,
Yam peanut sauce Yam Crumbles,
Pickled Yam

3rd Course NECTARINE & TOMATO

Smoked buratta cheese, sour plum
dressing, parmesan cheese

4th Course SPANISH OCTOPUS LEG

Chorizo, sauteed chickpea, garlic
aioli, rice chips, herb oil

5th Course 58 DEG PORK

Sweet corn puree, szechuan
gremolata, beetroot
chimmichurrie

6th Course CHOCOLATE TRIO MOUSSE

Honey fig ice cream, beurre
noisette oats crumble,
chocolate glaze

FTSH + \$4

Beurre noisette grenobloise,
almond shavings, crispy herbs,
spiced capsicum

WAGYU + \$8

Caviar potato stick, beurre
noisette mousselin, beef jus

Pan seared foie gras +\$8

Special SELECTIONS

CHEF'S SPECIAL OYSTER \$5

Ikura, honey granita, ginger
flower vinegriatte

CHEF'S SPECIAL SNACKS \$7

Pulled pork samosa or smoked
salmon mille feuille

CAVIAR POTATO STICKS \$7

Smoked buratta, pickled
mustard seeds

BEURRE'S MASH \$7

Velvety version of yukon
gold potato

FOREST MUSHROOMS \$8

Morel, porcini black trumpet,
chanterelle, king oyster, shimeji

MATCHSTICK TRUFFLE FRIES \$10

Grated parmesan

SCOTCHED EGG \$10

Leek cream

BLACK TRUFFLE ESCARGOT \$14

Beurre noisette mousselin,
lardon, potato crisps

SCALLOP CARPACCIO \$16

Ikura, braised dashi radish,
beetroot chimmichurrie, herb oil

GRILLED PRAWNS \$16

Spicy capsicum chutney, grilled
hearts of artichoke

UNI CAPELLINI \$16

Caviar, xo emulsion,
local ebi

STUFFED BLACK CHICKEN \$38

Truffle, foie gras, lardon
glutinous rice, chicken jus

10 DAYS BUTTER AGED WAGYU \$68

350g, onion compote, red wine jus

DESSERT OF THE DAY \$12

Beurre's Food menu

FRANCO ASIAN DINING

where modern Asian culture meets a French techniques

