

## DINNER MENU



### SNACKS

#### Sourdough

*Lingonberry Jam, Chicken Liver Parfait, Pepper*

#### Chicken Rice

*Dark Soy, Chilli, Sesame Mayo*

#### Tom Yum

*Wild Rice, Coconut, Curry Leaves*

#### Mushroom Tart

*Onion, Cep Purée, King Oyster*

### STARTERS

#### Potato & Leek Soup

*Kale, Parsnip, Baby Potatoes*

#### Scallop Ramen

*Bamboo Shoot, Leek, Pork Broth*

#### Wagyu Beef Tartare

*Sakura Ebi, Prawn Paper, Garlic Aioli*

#### Crustacean & Cabbage (+\$10)

*Crustacean Bisque, Confit Lemon Peel, Egg Yolk*

### MAIN COURSES

#### Roasted Pork Belly

*Fennel, Potato Terrine, Carrot Purée*

#### Celeriac Lasagna

*Lentils, Horseradish, Spinach*

#### Kingfish (+\$12)

*Green Pea Curry, Puff Rice, Crispy Shallot*

#### Gnocchi

*Sweetbread, Capers, Chicken Jus*

### DESSERTS

#### Lemon Basil Tart

*Lemon Curd, Basil Ice Cream, Chia Seeds*

#### Pistachio Soufflé

*Cherry Magnum, Cherry Crispies*

#### Textures of Chocolate (+\$10)

*Smoked Ivoire Chantilly, Jivara Whipped Ganache, Cocoa Tuile*

#### Strawberry

*Thyme Crumble, Strawberry Sorbet, Strawberry Snow*

3 courses - \$88 per person

5 courses - \$138 per person

All prices stated above are subject to  
10% service charge & 7% prevailing tax.



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## CHEF'S MENU

### SNACKS

#### Sourdough

*Lingonberry Jam, Chicken Liver Parfait, Pepper*

#### Chicken Rice

*Dark Soy, Chilli, Sesame Mayo*

#### Tom Yum

*Wild Rice, Coconut, Curry Leaves*

### STARTERS

#### Wagyu Beef Tartare

*Sakura Ebi, Prawn Paper, Garlic Aioli*

#### Potato & Leek Soup

*Kale, Parsnip, Baby Potatoes*

### MAIN COURSES

#### Gnocchi

*Sweetbread, Capers, Chicken Jus*

#### Roasted Pork Belly

*Fennel, Potato Terrine, Carrot Purée*

### DESSERTS

#### Lemon Basil Tart

*Lemon Curd, Basil Ice Cream, Chia Seeds*

5 courses - \$90 per person

All prices stated above are subject to  
10% service charge & 7% prevailing tax.



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