



# Spring Dinner Menu

Amuse Bouche



## Smoked Eel and Foie Gras Terrine

With radish salad, yoghurt and beetroot purée



## \*42°C Fresh Smoked Salmon

With smoked caviar, apple and horseradish pearls, yoghurt and beetroot purée

(Additional course by \$100)

Or

## Hokkaido Scallop Mousses Turban

Stuffed in squid ink spaghetti

With salmon roe, pearl scallop, crispy dried scallop, beurre blanc and basil oil

(Additional course by \$100)



## White Onion Soup

With crispy onion ring and cheese crouton



Sorbet



## Jeju Pork Rack

Slow cook and pan fried,

With apple terrine, grilled apple, apple gel and mustard cream sauce

Or

## USDA Prime Beef Rib-eye

Charcoal smoked and pan fried,

With truffle mashed potato, herb salad and beef jus

(Upgrading by \$88)

Or

## Fish of the Day



## \*Assorted French Cheese Platter

With dried fruits and condiments (Additional course by \$108)



## Strawberry Mousses Cake

With almond, ice-cream and mixed berries



Tea or Coffee

\$688 (plus 10% service charge)