

Dégustation Menu

Amuse Bouche



Bouillabaisse Royale

With sea urchin, fennel foam, caviar and truffle cracker with saffron purée



42°C Fresh Smoked Salmon

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

Or

Hokkaido Scallop Mousses Turban

Stuffed in squid ink spaghetti

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



White Onion Soup

With crispy onion ring and cheese crouton



White Asparagus and Crab Meat Risotto

With white asparagus foam and basil oil



Sorbet



French Pigeon

Stuffed with truffle chicken mousses,

With carrot purée, seasonal vegetables, hazelnut and rosemary 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

\$888

(Plus 10% service charge)