

A LA CARTE MENU

STARTERS

KANPACHI BRANDADE (\$21++)
Beetroot | Crab | Lemon Broth

CRISPY TOFU (\$21++)
Homemade Tofu | Wild Mushrooms
Foie Gras Emulsion

'SALT BAKED' CELERIAC (\$25++)
Wakame | Grape | Truffle

JERUSALEM ARTICHOKE (\$27++)
Manchego | Almond | Cèpes

MAIN

BOSTON LOBSTER (\$38++)
Angel Hair Pasta | Hijiki Seaweed | Broccoli

'KUHLBARRA' BARRAMUNDI (\$32++)
White Kimchi | Potato | Bouillabaisse

'IBERIAN' PORK JOWL (\$34++)
Cevennes Onion | Truffle | Ham Broth

ANGUS SHORT RIB(\$48++)
Carrot | Pomegranate | Spiced Jus

DESSERT

VANILLA CRÈME (\$22++)
Cherries | Meringue | Sake Lees

APPLE TART TATIN (\$27++) **APPROX 20 MIN**
Apple Compote | Hokkaido Milk Ice Cream |
Almond

A multi-sensory tasting of various dishes,
Focusing on the gustatory system, senses
And high culinary art. Sampling portions of
chef's Signature dishes in one sitting,
designed to be enjoyed by the whole table.

3 COURSE MENU

\$49++

STARTERS

KANPACHI BRANDADE
Beetroot | Crab | Lemon Broth
OR

'SALT BAKED' CELERIAC (add \$9)
Wakame | Grape | Truffle
OR

CRISPY TOFU (add \$10)
Homemade Tofu | Wild Mushrooms
Foie Gras Emulsion
OR

JERUSALEM ARTICHOKE (add \$10)
Manchego | Almond | Cèpes

MAIN

BOSTON LOBSTER
Angel Hair Pasta | Hijiki Seaweed | Broccoli
OR

'KUHLBARRA' BARRAMUNDI
White Kimchi | Potato | Bouillabaisse
OR

'IBERIAN' PORK JOWL (add \$12)
Cevennes Onion | Truffle | Ham Broth
OR

ANGUS SHORT RIB(add \$18)
Carrot | Pomegranate | Spiced Jus

DESSERT

VANILLA CRÈME
Cherries | Meringue | Sake Lees
OR

APPLE TART TATIN (add \$12) **APPROX 20 MIN**
Apple Compote | Hokkaido Milk Ice Cream |
Almond

Executive Chef

Haikal Johari

Chef De Cuisine

Sufian Zaini

Additional Bread @ \$5++ Per Basket

4 COURSE MENU

\$65++

STARTERS

KANPACHI BRANDADE
Beetroot | Crab | Lemon Broth

CRISPY TOFU
Homemade Tofu | Wild Mushrooms
Foie Gras Emulsion

MAIN

BOSTON LOBSTER
Angel Hair Pasta | Hijiki Seaweed | Broccoli
OR

'KUHLBARRA' BARRAMUNDI
White Kimchi | Potato | Bouillabaisse
OR

'IBERIAN' PORK JOWL (Add \$12)
Cevennes Onion | Truffle | Ham Broth
OR

ANGUS SHORT RIB (Add \$18)
Carrot | Pomegranate | Spiced Jus

DESSERT

VANILLA CRÈME
Cherries | Meringue | Sake Lees
OR

APPLE TART TATIN (add \$12) **APPROX 20 MIN**
Apple Compote | Hokkaido Milk Ice Cream |
Almond

