



6 course Menu | 228

Alcohol Beverage Pairing | 128

## SECRET GARDEN OF EUPHORIA

### AMUSE BOUCHE

Feuille de brick | Celeriac | Baerii Caviar  
Rice | Sea urchin | Suika narasuke  
Gorgonzola | Black truffle | Honey  
Foie gras | 100 years Grand Marnier | Opalys 33%

### OIGNON JAMBOREE

5 Allium | Oscietra prestige caviar | Légumes essence

### MOCHISHIRE "SOUPE À L'OIGNON"

### LANGOUSTINE

Violin zucchini | Picholine | Vin jaune | Légumes emulsion

### PATIN FISH

Yunnan morel | Paris mushroom | Lardo | Légumes vin blanc

### LAMB

Carrot | 5 spice | Yuzu kosho | Légumes demi glace  
( A4 Toriyama wagyu supplement \$38++)

### CELERY

Goma | Lemon | O-Med olive oil

### SWEET CORN

Cornflakes | Buckwheat | Dulcey 32% | Sudachi

### ALICE IN WONDERLAND

Canelé de Bordeaux  
Macadamia "Caramelia 36%"  
Bandung mochi  
Nutmeg Madeleine

TO ENJOY BACK HOME  
Euphoria x Kaviari Oscietra  
Prestige Caviar  
50gm | 168  
125gm | 388



Our colleagues will assist you with your dietary requirements. The menu decision must be experienced by the same table. Traces of allergies may remain in our dishes. All above stated prices are in Singapore Dollars and subject to 10% service charge and prevailing 7% goods and services tax.