



ELEGANCE

338 Per Guest

218 Wine and Sake Pairing

88 Non-alcoholic Pairing

Amuse Bouche

Brown Crab from Brittany

Seasoned with sobacha

Basil, sorrel and coffee ice cream

Crustacean brioche

Berlingots ^{A V}

Pasta parcels filled with French cheese fondue

Sunflower seeds

Pea broth infused with herb of grace

White Asparagus ^{GF V}

Roasted with ponzu and honey

White asparagus roasted with ponzu and honey

Langoustine from Brittany ^{GF}

Cooked "à la plancha" with crustacean butter

Raspberry chutney with barberries

Red berry dashi broth

or

Wild Sea Bass ^{A GF}

Oscietra caviar and Champagne sauce

Jacques Pic's iconic dish created in 1971

Saga Wagyu Beef ^{GF}

Cooked over coals

Condiment of watercress infused with bergamot and ginger flower

Pommes dauphine

Beef jus

or

Milk-fed Lamb from Pyrenees ^{GF}

Marinated with shiso, lapsang souchong and honey

Leeks in different textures and green curry

Lamb consommé

Brie de Meaux Cheese with Vanilla

Menu subject to change and availability

Our colleagues will assist you with any dietary requirements.

(A) Alcohol (GF) Gluten-free (N) Nuts (P) Pork (V) Vegetarian

All above stated prices are in Singapore Dollars and subject to 10% service charge and prevailing 7% goods and services tax.



White Mille-feuille ^V

Rose light cream
Hibiscus jelly
Tasmanian pepper emulsion

or

Guanaja Chocolate ^{GF V}

Chocolate curry crémeux
Coconut sorbet

or

Tochiotome Japanese Strawberry ^{GF N V}

Cherry blossom Chantilly
Almond ice cream

Curated Cheeses **+38**

Add a special touch to your meal with an assortment of fine cheeses from our artisanal trolley presented by our service team.

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EXPERIENCE

248 Per Guest

158 Wine and Sake Pairing

68 Non-alcoholic Pairing

Amuse Bouche

Green Asparagus from Loire Valley ^{A V}

Cooked "à la plancha"

Marinated with bergamot and sage

Herbal dashi sabayon

Berlingots ^{A V}

Pasta parcels filled with French cheese fondue

Sunflower seeds

Pea broth infused with herb of grace

Turbot from Brittany ^{GF}

Cooked "meunière"

Rhubarb and celery in different textures

Saffron broth infused with blackcurrant and elderflower

Veal Rack ^P

Marinated with Liberica coffee and lovage

Boulangère potatoes and rose hip chutney

Veal jus

or

Milk-fed Lamb from Pyrenees ^{GF}

Marinated with shiso, lapsang souchong and honey

Leeks in different textures and green curry

Lamb consommé

Brie de Meaux Cheese with Vanilla

White Mille-feuille ^V

Rose light cream

Hibiscus jelly

Tasmanian pepper emulsion

or

Guanaja Chocolate ^{GF V}

Chocolate curry crèmeux

Coconut sorbet

or

Tochiotome Japanese Strawberry ^{GF N V}

Cherry blossom Chantilly

Almond ice cream

Curated Cheeses

+38

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LUNCH MENU

Excluding Mother's Day, 9 May 2021
128 Per Guest

Seabream from Hokkaido A

Marinated with sake, petal of rose and Tasmanian pepper
Beetroot myriad
Petal rose and sake ice cream

or

Berlingots A V

Pasta parcels filled with French cheese fondue
Sunflower seeds
Pea broth infused with herb of grace

Wild Meagre Ikejime from Brittany A GF

Cooked "meunière"
Zucchini in different textures
Zucchini and green apple broth infused with coriander and green shiso

or

Piglet from Brittany A P

Marinated with beer, miso and Batak berries
Carrot myriad seasoned with green anise
Parsley condiment and black garlic
Pork jus

Green Kiwi and Tarragon GF V

Kampot peppercorn and golden kiwi
Fromage blanc creméaux

or

Pineapple and Chrysanthemum N V

Pineapple in different textures
Olive oil ice cream

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