



8 Course Menu | 278

Alcohol Beverage Pairing | 178

JOURNEY OF EUPHORIA

AMUSE BOUCHE

Feuille de brick | White asparagus | Baerii Caviar
Kohlrabi | White balsamic | Sudachi
Foie gras | 100 years Grand Marnier | Opalys 33%

HOKKAIDO SCALLOP

Watermelon radish | Shiso | Xeres | Sea urchin | Oscietra prestige caviar

MY FAVOURITE VEGTABLE

Oignon doux des Cévennes

MOCHISHIRE "SOUPE À L'OIGNON"

BOMBA RICE

Mirugai | Seaweed | Capsicum | Fermented rice

LANGOUSTINE

Carrot | 5 spice | Vin jaune | Légumes emulsion

TURBOT

Obsiblu prawn | Seaweed | Girolles | Basil | Légumes vin blanc

LAMB

Violin zucchini | Picholine | Green peppercorn | Tomato | Légumes demi glace
(A4 Toriyama wagyu supplement \$38++)

WATERMELON

Rose | Mara de bois | Mint | Légumes essence

LAIT "BLANC"

Milk | Yoghurt | Crème fraîche | Mascarpone

ALICE IN WONDERLAND

Cornflakes mochi
Canelé de Bordeaux
Macadamia "Caramelia 36%"
Goma beetroot financier

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.