

# 65 table

## SET MENU 套餐

### Amuse- bouche table65 开胃小吃

**Couscous of basmati rice, seasonal vegetables, pistachio, Pierre Robert cheese**  
香米蒸粗麦粉 时蔬、开心果及 Pierre Robert 奶酪

**Foie gras kombu-jime seaweed broth, umeboshi**  
昆布渍鹅肝 海藻汤、梅干

**Lobster served with tandoori sauce, mango and kaffir lime**  
龙虾, 印度坦度里酱, 芒果, 泰国青檸泰

**BBQ duck from Toh Thye San Farm, blueberry aigre doux, Foie gras, confit of chestnut**  
香烤泰山鸭, 蓝莓酸甜酱, 鸭汁, 鸭肝, 油封栗子

or 或

**A4 Kagoshima Wagyu striploin, Oscietra caviar, oyster leaf, mushroom, oxtail jus (\$70 supplement)**  
鹿儿岛和牛西冷, 奥希特拉鲟鱼子酱, 牡蛎叶, 蘑菇和牛尾汁(\$70 另加)

**Apple, salted caramel, puff pastry and walnut**  
苹果 咸焦糖、千层酥、核桃

or 或

**Chocolate Balloon, Cupuaçu sorbet, Thai milk tea and Piedmont hazelnuts (\$16 supplement)**  
甜心巧克力球古布阿蘇冰沙、泰式奶茶、皮埃蒙特榛子 (\$16 另加)

### \$158 5 Course Set Menu \$158 5 道式菜单

Choice of menu format applies to entire party. 全桌菜单格式的选择 需得一致。

We welcome children who are 12 years old and above only. 我们欢迎 12 岁及以上的儿童



荣获米其林一星

米其林指南新加坡 2021

Menu and ingredients are subject to availability 视食材供应情况和季节而定  
Prices are subject to 10% service charge and prevailing government taxes 所有价格须加收政府税和 10%服务费