



SET MENU

Amuse-Bouche table65

Couscous of basmati rice with spring vegetables, pistachio & Pierre Robert cheese

Foie gras kombu-jime with seaweed broth and umeboshi

Monkfish, sauerkraut, vin Jeane with smoked eel and winter truffle

BBQ Duck from Toh Thye San farm, foie gras, blueberry, aigre doux and confit of chestnut

or

A4 Kagoshima Wagyu striploin, Oscietra caviar, mushroom, oyster leaf and oxtail jus
(\$70 supplement)

Apple, salted caramel, puff pastry and walnut

Or

Chocolate Balloon, Black Currant Speculaas
(\$25 supplement)

5 course set menu \$178