

RVL3

GO BIG OR GO HOME MENU

CHEF'S CHOICE (8BITES) - \$78 P.P.

MONDAYS-THURSDAYS ONLY

CHARCUTERIE

TORREÓN PALETA DE BELLOTA & RILLETES- \$48

TORREÓN PALETA DE BELLOTA - \$42

DUCK RILLETES - \$16

CHEESE BY LES FRÈRES MARCHAND

MIXED \$36 - SINGLE \$16

- BRIE DE MEAUX - ÉPOISSES DE BOURGOGNE

- FOURME D'AMBERT - COMTÉ (24 MTHS) SUPP + \$5

HOME MADE SOURDOUGH WITH SEAWEED BUTTER & ARBEQUINA EVO- \$12

BLACK GARLIC MILLE-FEUILLE, TOSTED KOJI HUMMUS & MANJIMUP BLACK TRUFFLES (1pc) - \$12

UNI BUTTERNUT SQUASH, CAVIAR, DASHI CRYSTAL BREAD (1pc) - \$18

CRISPY MOCHI, 24 MTHS COMTÉ, IBERICO BELLOTA (4pcs) - \$28

HOKKAIDO SCALLOPS CRUDO, FINGER LIME, SNOW FUNGUS, HORSERADISH BUTTERMILK - \$28

BEEF TARTARE, SMOKED EGG YOLK, MUSTARD GINGER, SOURDOUGH CROUTONS - \$28

MUSSELS "CHEONG FUN", JERUSALEM ARTICHOKE, MOULES MARINIÈRES - \$24

BURNT JAPANESE CABBAGE, BLACK GARLIC PURÉE & SALSA VERDE - \$16

SMOKED POTATO RAVIOLI, ROMESCO SAUCE, PUFFED BUCKWHEAT - \$32

HAND CUT PASTA, CONFIT LOBSTER TAIL, RVL3's XO - \$42

SKATE, LEMONGRASS SAUCE VIERGE, TOMATO DASHI & BASIL OIL - \$38

SHIO KOJI-CURED WESTHOLME WAGYU STRIPLOIN (150GM) - \$58

SWEETS

CALAMANSI TART, CRÈME FRAÎCHE, BURNT MERINGUE - \$16

MILLE-FEUILLE, DARK CHOCOLATE, JACKFRUIT BAVAROIS & COMPOTE - \$18

