



Inspired by the beauty and nature of the mountainsides in Savoie, France, **40 indigenous herbs** are thoughtfully selected from the region then exclusively flown into Singapore. Every dish is intimately created to highlight the distinctive trait of each herb.

Welcome to **Restaurant JAG**.

At the heart of every chef and restaurateur is the desire to create and inspire – To craft food and experience in such a way as to leave you wanting more.

*As Chef Jeremy puts it, "I like sharing, exchanging and transmitting moment's of emotion with my clients & my team while creating new and at times surprising flavours. I have an inquisitive nature and avidly enjoy the idea of discovering or rediscovering flavours and being reminded of memories from childhood."*

The artisanal approach at **Restaurant JAG** is also evident in every detail of the restaurant; From the custom wood and stone work created both locally and worldwide, to the Gueridons in the dining room and the custom glasswork from Kimura, Japan, it is the attention to all the small details that communicate who **Restaurant JAG** is.

We hope you enjoy our expression of this philosophy.

Enjoy a Caviar Experience with



# Kaviari

PARIS

An Oscieta Gold Experience

**The Culinary Indulgence - \$458++**

Utilising the best season has to offer **The Kaviari Oscieta Gold** is showcased in this experience. Each guest will enjoy 30gms of the golden and yet nutty pearls. This menu is created around the herbs that grow in Savoie, France.

*A truly unique experience;  
this personal experience will be built around your  
dietary preferences and inclinations.*

**Premium Wine Pairing - 7 Expressions - \$237++**

## Discovery Degustation

Spoil yourself and be a little indulgent  
this season.

### **The 7 Expressions - \$168++ An Introductory Omakase Experience**

Using the best the season has to offer through the medium of  
vegetables, seafood and meats. This menu is created around the  
herbs that grow in Savoie, France.

*Just as unique as you are,  
this personal experience will be built around your dietary  
preferences and inclinations.*

### **Wine Pairing - 7 Expressions - \$138++**

*\* Indigenous herbs from Savoie, France*



## Discovery Degustation

Spoil yourself and be a little indulgent  
this season.

### **The 10 Expressions - \$218++ A True Omakase Experience**

Using premium ingredients as well as the best the season has to offer through the medium of vegetables, seafood and meats. This menu is created around the herbs that grow in Savoie, France.

*Just as unique as you are,  
this personal experience will be built around your dietary  
preferences and inclinations.*

### **Wine Pairing - 10 Expressions - \$198++**

*\* Indigenous herbs from Savoie, France*

## À La Carte

### Starters

Bouleau\*, Mushroom & Smoked Foie Gras - **\$32++**

Acchilée\*, Hokkaido Scallop, Kaviari Oscetra Gold Caviar - **\$85++**

Agastache\*, Haricot Vert, Summer Truffle - **\$32++**

Melisse Sauvage\*, Ratte Potato Velouté, Walnut - **\$36++**

### Mains

Sage\*, Garlic, Hokkaido Scallop - **\$48++**

Framboisier\*, Bok Choy, Icelandic Langoustine - **\$128++**

Carvi\*, Aubergine, Plaiice - **\$46++**

Asperule Odorante\*, Seasonal Vegetables, Risotto - **\$42++**

Oyster Sauce, Sesame, Beef Tartare - **\$52++**

Ortie\*, Flat Bean, Westholme Wagyu A7 Striploin (200gms) - **\$98++**

Sapin\*, Beetroot, Pigeon - **72++**

### Desserts

Frêne, Dark Chocolate, Truffle - **\$20++**

Hysope\*, Cocoa, Passionfruit - **\$18++**

Dessert du Jour - **\$16++**

All three courses must be ordered if selecting a la carte.

\* Indigenous herbs from Savoie, France