

SUMMER

7-Course Dinner Menu

Amuse

Kampachi Cornet
Kampachi Tartare | Cauliflower Mousse | Caviar | Micro Leaf

Appetizer 1

Tomato "Amerra" | Mozzarella | Mini Tomato Compote | Basil Sorbet | Vanilla Tomato Sauce | Tomato Crumble
Michele Chiarlo Roverto Gavi 2015 (Italy)

Appetizer 2

Angel Prawn Kadaif | Laksa Sauce | Artichoke | Crunchy Vegetables | Coconut Lemongrass Foam
Domaine Clarence Dillon Clarendelle 2015 (France)

Appetizer 3

Foie Gras Confit | Japanese Turnip | Shallot Confit | Salad | Mango Sauce | Brioche Crouton
N.V Shutter Home Chenin Blanc (USA)

Le Poisson

Ishikawa Spanish Mackerel | Cauliflower | Macadamia Nut | Watercress Purée | Lemon Infused Chicken Jus
Condrieu Dauvergne-Ranvier 2009 (France)

Le Viande

Wagyu Beef | Red Cabbage & Beetroot | Japanese Vegetables | Australian Black Truffle |
Madeira Sauce | Sweet Potato Gnocchi
Château de Beaucastel Châteauneuf du Pape 2005 (France)

Pre-Dessert

Peach Sherbet

Main Dessert

Crystal Matcha Warabimochi
Sencha Jelly | Matcha Syrup | Freshly Made Warabimochi
Josef Chromy Botrytis Reisling 2017 (Australia)

\$198/pax

Wine Pairing available at an additional **\$120** (6 glasses)

Evian (Still) or Badoit (Sparkling)

Unlimited S\$8/pax

All prices are subjected to 10% service charge and 7% GST