



Octopus

Jamón & Potato Pavé

Taro Dumpling

HOKKAIDO SNOWCRAB

Granny Smith Apple // Russian Hybrid Caviar //

Horseradish

LANGOUSTINE

Jerusalem Artichoke // Huacatay // Kinkan

MONK FISH

Ankimo // Turnip // Perilla

TAJARIN

Parmegiano Reggiano // Alba White Truffles //

Roasted Jus

QUAIL

Takana // Bourguignonne // Fermented Bean

curd

Or

TOCHIGI WAGYU

Wakanasu // Foie Gras // Leek

(Supplement +58)

MIKAN

Pomelo // Fromage Blanc // Lemongrass

NAGANO APPLE

Cinnamon // Matcha // Buttermilk

Nougat

Osmanthus

Salted Egg

Chef's Innovative Menu \$278

3 Glass Wine Pairing \$98 || 5 Glass Wine Pairing \$168

Additional White Truffles \$25/g

All prices are in Singapore Dollars,
subject to Service Charge & Prevailing Government Taxes