

28 WILKIE SET MENU

AMUSE-BOUCHE

PEARL BLANC

Pearl Blanc Oyster • Amur Caviar • Lemongrass Foam • Spicy Water Melon Sorbet

SŌMEN

Japanese Cold Sōmen • Caviar • Hokkaido Scallop • Tsuyu • Chives

CAPELANTE

Hokkaido Scallop • Ikura Roe • Petit Pois • Pea Sprout

ASTICE

Live Boston Lobster • Petit Pois Purée • Wild Mushroom Lemongrass Foam

SAGA A4 WAGYU

Saga A4 Wagyu • Pink Garlic Puré • Salt baked Shallot • Wild Mushroom • Barolo wine Jus

MOUSSE AL CIOCCOLATO

Valrhona 72% Dark Chocolate Mousse • Reny Martin XO Cognac Mascarpone Gelato Chocolate
Sponge

IL SERVIZIO DEL CAFFÈ

Coffee or Tea

6 Course Set Menu at 258 per person

Wine Pairing at 60 per person

Sartori Pinot Grigio IGT 2017

Sartori Rosso "L" Appassione IGT 2015

Or

Castiglion Del Bosco Chardonnay 2017

Pio Cesare Moscato d'Asti 2016

Homemade Limoncello

Menu is subject to change without prior notice.

All prices are in Singapore Dollars and are subject to 10% service charge and prevailing government taxes