



Signature Menu

Kangaroo tail pho

Ratatouille Provençale

French breakfast radish, whipped cod roe

Smoked ocean trout

Pissaladière

A4 Satsuma wagyu beef Pocky

Duck, duck, duck, cherry

Kingfish crudo, golden beetroot, perilla leaf, buttermilk

Smoked eel, oyster pearl, sea succulents, Amur caviar

Coral trout, Obsiblu prawn, carrot, vadouvan

Coco bean and cep mushroom cassoulet

Challans duck, apple, celeriac, girolle mushroom

Herb sorbet, shine muscat grapes, yoghurt

Chocolate, peanut, salted caramel, banana

Selection of mignardises

Executive Chef Michael Wilson

Chef de Cuisine Herman Lim

Menu \$288++

Wine pairing \$198++

Mixed pairing \$148++

Temperance pairing \$98++

All prices are subject to service charge and tax

The menu and price are subject to change without prior notice

This menu is available for **dinner** from **Wednesday - Sunday** and **lunch** from **Thursday - Sunday**



Signature Menu

(Vegetarian)

Vegetable pho

Ratatouille Provençale

French breakfast radish

Gougère

Pissaladière

Carrot and marigold tart

Dwarf tomatoes, stracciatella tart

Golden beetroot, pickled daikon, perilla, wasabi

Green wheat, pistachio, garden herbs

Kabocha pumpkin ravioli, Piedmont hazelnut, black winter truffle

Coco bean and cep mushroom cassoulet

Crapaudine beetroot risotto, parmesan fondue

Herb sorbet, shine muscat grapes, yoghurt

Chocolate, peanut, salted caramel, banana

Selection of mignardises

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