



## Chef's Menu

Foie gras cornetto

Hokkaido scallop, sea urchin custard, potato

Black trumpet cigar

Watermelon, goat's cheese, pistachio

Smoked eel, oyster leaf, horseradish ice cream, amur caviar

Heirloom carrots, marigolds, Marcona almonds, yeast

Langoustine fagottini, kohlrabi, consommé

Ōra King Salmon, French breakfast radish, finger lime, wax pepper fumet

Black Angus beef, salsify, fermented shallot, chanterelle mushroom jus

Tropical fruit vacherin

Sunchoke, Piedmont hazelnut, coffee, aged balsamic

Selection of coffee or tea served with mignardises

*Executive Chef Michael Wilson*

*Chef de Cuisine Herman Lim*

Chef's Menu \$228++  
Wine pairing \$198++  
Temperance pairing \$88++

All prices are subject to service charge and tax



## Chef's Menu

Pumpkin, burnt butter, nutmeg

Caponata and Pecorino tartlet

Black trumpet cigar

Watermelon, goat's cheese, pistachio

Beetroot, oyster leaf, horseradish ice cream, Tonburi caviar

Heirloom carrots, marigolds, Marcona almonds, yeast

Potato fagottini, kohlrabi, vegetable consommé

Roman style baby artichokes

Celeriac and Puy lentil pithivier, fermented shallot, chanterelle mushroom jus

Tropical fruit vacherin

Sunchoke, Piedmont hazelnut, coffee, aged balsamic

Selection of coffee or tea served with mignardises

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