



Chef's Menu

Foie gras cornetto

Diver 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

New Caledonian blue prawn "tagliolini"

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

Roasted Aylesbury duck, parsnip, pickled cherry, sprouts

Tropical fruit vacherin

Sunchoke, Piedmont hazelnut, 21-year-old balsamic, black winter truffle

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
The menu is subject to change without prior notice



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

White polenta, morel mushroom, quail egg, black winter truffle

Roman style baby artichokes

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

Tropical fruit vacherin

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