



Festive Tasting Menu

Bouillabaisse

Ratatouille Provençale

Duck, duck, duck, cherry

Beetroot salad

Smoked eel, oyster pearl, sea succulents, amur caviar

Wild mushroom custard, diver scallop, forest garlic, girolle mushroom
black truffle

New Caledonian blue prawn “tagliolini”

St. Peter’s fish, clam escabeche, heart of palm, watercress, bergamot

Roast Aylesbury duck, chestnut sausage, brussels sprouts, fermented plum

Quince and ginger sorbet, fromage blanc

Jerusalem artichoke, cacao, Piedmont hazelnut, coffee

Selection of coffee or tea served with mignardises

Executive Chef Michael Wilson

Chef de Cuisine Herman Lim

Menu \$328++

Wine pairing \$198++

Mixed pairing \$148++

Temperance pairing \$88++

All prices are subject to service charge and tax
The menu and price is subject to change without prior notice
Menu only available on 24th, 25th, 31st Dec 2022 and 1st January 2023