



Tasting Menu

Bouillabaisse

Ratatouille Provençale

Duck, duck, duck, cherry

Steak frites

Smoked eel, oyster pearl, sea succulents, amur caviar

Roscoff custard, diver scallop, crosne, black winter truffle

New Caledonian blue prawn “tagliolini”

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

Rhug Estate lamb, harissa, chickpea panisse, saltbush

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 \$288++

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 available for lunch from Fri - Sun and dinner Wed - Sun