



Omnivore Tasting Menu

Bouillabaisse

Ratatouille Provençale

Duck, duck, duck, cherry

Steak frites

Smoked eel, oyster pearl, sea succulents, amur caviar

Morel mushroom, Bellorr asparagus, ramson, snap pea

New Caledonian blue prawn “tagliolini”

St. Peter’s fish, geoduck clam, heart of palm, monk’s beard

Rhug Estate lamb, harissa, chickpea panisse, saltbush

Poached rhubarb, fromage blanc, lemon balm, rosé pepper

Baba Rouge

Alpine strawberries, tomato, basil, crème Chantilly

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 Sat - Sun and dinner Tue - Sun



Herbivore Tasting Menu

Ratatouille Provençale

Aubergine taco

Beetroot salad

Sand carrot and marigold

Lettuce gazpacho, organic cucumber, sea succulents, tonburi

Morel mushroom, Bellorr asparagus, lovage, snap pea

Roman style artichoke

Ravioli dei poveri, Roscoff onion consommé, monk's beard, ramson

Chou farci, kale, summer savory, vegetable jus

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