



Omnivore Tasting Menu

Marcona almond, Charentais melon

Carrot and marigold tart

Yellowtail kingfish, pickled mango, avocado

Duck, duck, duck, cherry

Smoked eel, oyster pearl, sea succulents, amur caviar

Wild mushroom custard, diver scallop, girolles, black trumpet, heather honey

New Caledonian blue prawn “tagliolini”

Scorpion fish, saffron rouille, rock fish jus, Espelette pepper

Black Angus beef, tongue to tail, beef jus

Cucumber mojito

Tropical fruit vacherin

Selection of coffee or tea served with mignardises

Executive Chef Michael Wilson

Chef de Cuisine Herman Lim

Menu \$288++

Wine pairing \$208/298++

Mixed pairing \$148++

Temperance pairing \$88++

All prices are subject to service charge and tax

The menu and price are subject to change without prior notice

This menu is available for lunch on Sat and Sun and for dinner from Tue - Sun



Herbivore Tasting Menu

Marcona almond, Charentais melon

Carrot and marigold tart

Charcoal grilled pea tart

Beetroot salad

Lettuce gazpacho, organic cucumber, sea succulents, tonburi

Wild mushroom custard, oyster mushroom, girolles, black trumpet, heather honey

Roman style artichoke

Ravioli dei poveri, Roscoff onion consommé, sea aster, ramson

Chou farci, kale, summer savory, vegetable jus

Cucumber mojito

Tropical fruit vacherin

Selection of coffee or tea served with mignardises

Executive Chef Michael Wilson

Chef de Cuisine Herman Lim

Menu \$288++

Wine pairing \$208/298++

Mixed pairing \$148++

Temperance pairing \$88++

All prices are subject to service charge and tax

The menu and price are subject to change without prior notice

This menu is available for lunch on Sat and Sun and for dinner from Tue - Sun



Omnivore Petite Menu

Marcona almond, Charentais melon

Carrot and marigold tart

Yellowtail kingfish, pickled mango, avocado

Duck, duck, duck, cherry

Smoked eel, oyster pearl, sea succulents, amur caviar

Wild mushroom custard, diver scallop, girolles, black trumpet, heather honey

Corsican meagre, saffron rouille, rock fish jus, Espelette pepper

or

Black Angus beef, tongue to tail, beef jus

Tropical fruit vacherin

Selection of coffee or tea served with mignardises

Executive Chef Michael Wilson

Chef de Cuisine Herman Lim

Menu \$188++

Wine pairing \$148++

Temperance pairing \$68++

All prices are subject to service charge and tax

The menu and price are subject to change without prior notice

This menu is available for lunch on Sat & Sun and for dinner Tues - Thurs and Sun

This menu is not available on blackout dates, eve of public holidays and public holidays



Herbivore Petite Menu

Marcona almond, Charentais melon

Carrot and marigold tart

Charcoal grilled pea tart

Beetroot salad

Lettuce gazpacho, organic cucumber, sea succulents, tonburi

Wild mushroom custard, oyster mushroom, girolles, black trumpet, heather honey

Chou farci, kale, summer savory, vegetable jus

Tropical fruit vacherin

Selection of coffee or tea served with mignardises

Executive Chef Michael Wilson

Chef de Cuisine Herman Lim

Menu \$188++

Wine pairing \$148++

Temperance pairing \$68++

All prices are subject to service charge and tax

The menu and price are subject to change without prior notice

This menu is available for lunch on Sat & Sun and for dinner Tues - Thurs and Sun

This menu is not available on blackout dates, eve of public holidays and public holidays