



## Omnivore Tasting Menu

Marcona almond, Charentais melon

Carrot and marigold tart

Aged yellowtail kingfish

Steak frites

Smoked eel, oyster pearl, sea succulents, Amur caviar

Wild mushroom custard, diver scallop, lily bulb

Obsiblu prawn "tagliolini"

Red mullet, saffron, zucchini, Espelette pepper

Roast and confit Challans duck, apple and celeriac

Ecuadorian pineapple à la Marguerite

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 \$198/298++

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



## 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, lily bulb

Roman style artichoke

Ravioli dei poveri, Roscoff onion consommé, coco beans

Chou farci, kale, summer savory, vegetable jus

Ecuadorian pineapple à la Marguerite

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 \$198/298++

Mixed pairing \$148++

Temperance pairing \$88++

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