



Omnivore Tasting Menu

Marcona almond, Charentais melon

Carrot and marigold tart

Aged yellowtail kingfish

Duck, duck, duck, cherry

Lettuce gazpacho, king crab, labneh, Amur caviar

Morel mushroom custard, Loire Valley asparagus, snap peas

Obsiblue prawn noodles

Petuna ocean trout, ramson, razor clams, sea succulents

Grass-fed Maimoa lamb, eggplant, harissa, chickpea panisse

Speckled pink rhubarb, celery, fermented ginger

Baba Rouge, Gariguettes strawberries, basil, cultured cream

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 are subject to change without prior notice
This menu is available for dinner from Wednesday - Sunday



Herbivore Tasting Menu

Marcona almond, Charentais melon

Carrot and marigold tart

Burrata, dwarf tomatoes, wild strawberry vinegar

Beetroot salad

Lettuce gazpacho, organic cucumber, sea succulents, tonburi

Morel mushroom custard, Loire Valley asparagus, snap peas

Roman style artichoke

Ravioli dei poveri, Roscoff onion consommé, coco beans

Chou farci, kale, summer savory, vegetable jus

Speckled pink rhubarb, celery, fermented ginger

Baba Rouge, Gariguette strawberries, basil, cultured cream

Selection of coffee or tea served with mignardises

Executive Chef Michael Wilson

Chef de Cuisine Herman Lim

Menu \$288++

Wine pairing \$198++

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