



## Signature Menu

Marcona almond, Charentais melon

Steak frites

Ratatouille Provençale

Aged yellowtail kingfish

Duck, duck, duck, cherry

Pissaladière

French breakfast radish, Kalamata olive

Lettuce gazpacho, king crab, labneh, Amur caviar

Roscoff onion custard, lily bulb, girolle mushroom, jus gras

Obsiblue prawn noodles

Blue lobster, wild garlic capers, kumquat

Challan's duck, chou farci, apple, savoy cabbage

White peach, fromage blanc, Moroccan rose

Black cherries, Sicilian pistachio, dark chocolate

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



## Signature Menu

(Vegetarian)

Marcona almond, Charentais melon

Carrot and marigold tart

Dwarf tomatoes and stracciatella tart

Beetroot salad

Ratatouille Provençale

French breakfast radish, Kalamata olive

Teadrop pea tart

Lettuce gazpacho, organic cucumber, sea succulents, tonburi

Roscoff onion custard, lily bulb, girolle mushroom, pearl onion

Roman style artichoke, snap peas, mint, French breakfast radish

Ravioli dei Poveri, Roscoff onion consommé, coco beans

Chou farci, kale, summer savory, vegetable jus

White peach, fromage blanc, Moroccan rose

Black cherries, Sicilian pistachio, dark chocolate

Selection of coffee or tea served with mignardises

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