



Signature Menu

Marcona almond, Charentais melon

Ratatouille Provençale

Steak frites

French breakfast radish, Kalamata olive

Aged yellowtail kingfish

Pissaladière

Duck, duck, duck, cherry

Lettuce gazpacho, king crab, labneh, Amur caviar

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

Obsiblue prawn noodles

Turbot, lobster farce, zucchini, kumquat

Challans 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

French breakfast radish, Kalamata olive

Beetroot salad

Ratatouille Provençale

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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