



Signature Menu

Marcona almond, Charentais melon

Ratatouille Provençale

Aged yellowtail kingfish

Baby radish, Kalamata olive

Pissaladière

Steak frites

Duck, duck, duck, cherry

Lettuce gazpacho, king crab, labneh, Amur caviar

Wild mushroom custard, teardrop pea, tarragon, lardo

Obsiblue prawn noodles

Patagonian toothfish, parsley, geoduck, sea purslane

Challans duck, chou farci, apple, savoy cabbage

Clementine, ginger, marigold, yoghurt

Jerusalem artichoke, Piedmont hazelnut, cacao, Périgord truffles

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

Ratatouille Provençale

Beetroot salad

Baby radish, Kalamata olive

Pissaladière

Sand carrot tart

Gougère

Lettuce gazpacho, organic cucumber, sea succulents, tonburi

Wild mushroom custard, teardrop pea, tarragon

Kohlrabi tagliatelle, pesto alla Genovese

Ravioli dei Poveri, vegetable consommé, coco beans

Caramelised pumpkin, black winter truffle risotto

Clementine, ginger, marigold, yoghurt

Jerusalem artichoke, Piedmont hazelnut, cacao, Périgord truffles

Selection of coffee or tea served with mignardises

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