



Signature Menu

Marcona almond, Charentais melon

Ratatouille Provençale

Baby radish, Kalamata olive

Aged yellowtail kingfish

Pissaladière

Steak frites

Duck, duck, duck, cherry

Lettuce gazpacho, king crab, labneh, Amur caviar

Morel mushroom custard, teardrop pea, tarragon, lardo

Obsiblue prawn noodles

Red mullet, firefly squid, grapefruit, fennel

Grass fed Maimoa lamb, eggplant, harissa, chickpea panisse

Speckled pink rhubarb, ginger, celery

Baba Rouge

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

Morel mushroom custard, teardrop pea, tarragon

“Caramella Arcobaleno”

Pertuis asparagus, freekeh, sumac, mint

Caramelised pumpkin, black winter truffle risotto

Speckled pink rhubarb, ginger, celery

Baba Rouge

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