



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

Roscoff onion custard, teardrop pea, tarragon, lardo

Obsiblu prawn noodles

Red mullet, Bouchot mussel, grapefruit, fennel

Roast and confit lamb, eggplant, harissa, chickpea panisse

Speckled pink rhubarb, ginger, celery

Gariguet strawberry shortcake

Selection of 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** and **lunch** from **Thursday – Sunday**



Signature Menu

(Vegetarian)

Marcona almond, Charentais melon

Dwarf tomatoes, stracciatella tart

Ratatouille Provençale

Pissaladière

Beetroot salad

Baby radish, Kalamata olive

Carrot and marigold

Lettuce gazpacho, organic cucumber, sea succulents, tonburi

Roscoff onion custard, teardrop pea, tarragon

Pertuis asparagus, freekeh, sumac, mint

“Caramella Arcobaleno”

Le Puy lentil pithivier

Speckled pink rhubarb, ginger, celery

Gariguetta strawberry shortcake

Selection of mignardises

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