



Signature Menu

Marcona almond, Charentais melon

Ratatouille Provençale

French breakfast radish, whipped cod roe

Smoked ocean trout

Pissaladière

Steak frites

Duck, duck, duck, cherry

Kingfish crudo, golden beetroot, perilla leaf, buttermilk

Roscoff onion custard, teardrop pea, tarragon, lardo

Smoked eel, oyster pearl, sea succulents, Amur caviar

Coral trout, Obsiblu prawn, carrot, vadouvan

Roast and confit lamb, eggplant, harissa, chickpea panisse

Ecuadorian pineapple, fromage blanc, tepache

Chocolate, peanut, salted caramel, banana

Selection of mignardises

Executive Chef Michael Wilson

Chef de Cuisine Herman Lim

Menu \$288++

Wine pairing \$198++

Mixed pairing \$148++

Temperance pairing \$98++

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

Gougère

Ratatouille Provençale

Pissaladière

Beetroot salad

French breakfast radish, Kalamata olive

Carrot and marigold tart

Golden beetroot, pickled daikon, perilla, wasabi

Roscoff onion custard, teardrop pea, tarragon

Freekeh salad

Kabocha pumpkin ravioli, Piedmont hazelnut, black winter truffle

Yellow porcini mushroom tart

Ecuadorian pineapple, fromage blanc, tepache

Chocolate, peanut, salted caramel, banana

Selection of mignardises

Executive Chef Michael Wilson

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