



A Seven-Course Exploration through the “Flavours of Martell”

Inspired by Rachel Martell’s ethos of “the best, without artifice”, enjoy a tasting menu of classic dishes refined and elevated to showcase the natural beauty of exceptional produce. Guided by the distinctive flavours of Martell, it stands as a tribute to the craftsmanship and care of those who harvest, age, and blend Martell through the years.

Available 15 November to 14 December.

marguerite


MARTELL
COGNAC
FONDÉE  EN 1715



Flavours of Martell

(15th Nov – 14th Dec)

Forbidden Fruit

Martell Cordon Bleu, Granny Smith Apple, Perilla leaf

Kangaroo tail pho

Ratatouille Provençale

Waldorf salad-ish

Smoked ocean trout

Pissaladière

A4 Satsuma wagyu beef Pocky

Duck, duck, duck, cherry

Kingfish crudo, golden beetroot, perilla leaf, buttermilk

Smoked eel, oyster pearl, sea succulents, Amur caviar

Pâté en croûte, pickled cherry

Challans duck, apple, celeriac, girolle mushroom

Caramel apple tart, Martell XXO sabayon

Marguerite “Opera”

Martell Chanteloup XXO

Selection of mignardises

Executive Chef Michael Wilson

Chef de Cuisine Herman Lim

Menu \$328++

All prices are subject to service charge and tax
The menu and price are subject to change without prior notice