



Signature Menu

Kangaroo tail pho

Ratatouille Provençale

French breakfast radish, Kalamata olive

Smoked ocean trout

Pissaladière

A4 Satsuma wagyu beef Pocky

Duck, duck, duck, cherry

Kingfish crudo, golden beetroot, perilla leaf, buttermilk

Roscoff onion custard, Orkney scallop, wild mushrooms, jus gras

Smoked eel, oyster pearl, sea succulents, Amur caviar

Coral trout, Obsiblu prawn, carrot, vadouvan

Challans duck, apple, celeriac, girolle mushroom

Herb sorbet, shine muscat grapes, yoghurt

Marguerite "Opera"

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)

Vegetable pho

Ratatouille Provençale

French breakfast radish, Kalamata olive

Gougère

Pissaladière

Carrot and marigold tart

Dwarf tomatoes, stracciatella tart

Golden beetroot, pickled daikon, perilla, wasabi

Lettuce gazpacho, organic cucumber

Green wheat, pistachio, garden herbs

Roscoff onion custard, crosne, wild mushroom, jus gras

Crapaudine beetroot risotto, parmesan fondue

Herb sorbet, shine muscat grapes, yoghurt

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