



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

Patagonian toothfish, Obsiblu prawn, carrot, vadouvan

Challans duck, poached quince, Treviso radicchio, parsley root

Blood orange, sheep's milk yoghurt, olive oil, tarragon

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

Blood orange, sheep's milk yoghurt, olive oil, tarragon

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