



**Seafood Platter (For Two)**

Lobster, King Prawns, Hokkaido Scallop, Yellowtail

**Grilled Octopus**

Jalapeno-Lime Aioli, Amela Tomatoes, Cucumber, Mint, Coriander

**Apple Salad with Maine Lobster**

*Shiro Miso, Yuzu Kosho, Hazelnuts, Raisins, Shiso*

**“Kaya Toast”**

Seared Foie Gras, Pandan-Coconut Jam, Toasted Brioche

**Hamachi & Hokkaido Scallop “Ceviche”**

*Soy, Yuzu, Ikura, Coriander, Kinome*

**Burrata with Roasted Beetroot**

Rocket, Pistachios, Crispy Prosciutto

**Kaluga Queen Caviar (Supplement (\$100))**

Lemon Herb Blinis & Traditional Accompaniments

**Orecchiette with Lamb Ragù**

Fennel Seed, Swiss Chard, Chili, Parmesan, Parsley

**Handmade Chestnut Agnolotti**

Black Truffles, Port Wine, Parmesan

**Seafood Tagliatelle**

Maine Lobster, Calamari, Clams, Tomato, Garlic

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**Pan Seared Sea Bream “Laksa”**

Rice Noodles, Thai Basil, Calamansi, Curried Coconut Broth

**Lobster Pot Pie**

French Black Truffles, Winter Vegetables, Shellfish Velouté

**Honey Miso Broiled Black Cod**

Hijiki Rice, Japanese Pickles, Wasabi

**Smoked Brisbane Valley Quail**

*Roasted Burssels Sprouts, Confit Bacon, Fennel, Foie Gras*

**Double Lamb Chops (Grain Fed 35 Days)**

Mint-English Pea Pesto, Zucchini, Kalamata Olives, Lemon, Garlic, Lamb Jus

**Grilled “American Wagyu” Ribeye from Snake River Farms**

French Black Truffles, Potato-Fontina Gratin, Braised Swiss Chard

**Aussie Grass Fed Cote de Boeuf BMS 4+(For Two) +20 ea**

Aligot Potatoes, Roasted Bone Marrow, Black Truffles

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**Salted Caramel Soufflé**

Farmer’s Market Fuji Apple Sorbet

**Mont Blanc**

Crispy Meringue, Chestnut Rum Vermicelli, Orange Gelato

**SGD 235++**

Including glasses of champagne

*Prices are subject to prevailing Goods and Services Tax and 10% Service Charge*