



Seafood Platter (For Two)

Lobster, King Prawns, Hokkaido Scallop, Yellowtail

Apple Salad with Maine Lobster

Shiro Miso, Yuzu Kosho, Hazelnuts, Raisins, Shiso

Grilled Octopus

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

“Kaya Toast”

Seared Foie Gras, Pandan-Coconut Jam, Toasted Brioche,

Burrata with Roasted Beetroot

Rocket, Pistachios, Crispy Prosciutto

Hamachi & Hokkaido Scallop “Ceviche”

Soy, Yuzu, Ikura, Coriander, Kinome

Kaluga Queen Caviar (Supplement \$100)

Lemon Herb Blinis & Traditional Accompaniments

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Orecchiette with Iberico Pork Sausage

Fennel Seed, Swiss Chard, Chili, Parmesan, Parsley

Handmade Chestnut Agnolotti

Black Truffles, Port Wine, Parmesan

Seafood Tagliatelle

Maine Lobster, Calamari, Clams, Tomato, Garlic

Pan Seared Sea Bream “Laksa”

Rice Noodles, Thai Basil, Calamansi, Curried Coconut Broth

Lobster Pot Pie

French Black Truffles, Winter Vegetables, Shellfish Velouté

Crispy Scale Brittany Sea Bass

Smoked Potato Puree, Bonito Butter, Salmon Roe, Sweet Prawns, Shiso Oil

Smoked Brisbane Valley Quail

Roasted Bursseis 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 Iberico Pork Chop

Farro Risotto, Mushrooms, Fuji Apples, Celery Root-Mustard Puree, Rosemary

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)

Aligot Potatoes, Roasted Bone Marrow, Black Truffles

Salted Caramel Soufflé

Farmer’s Market Fuji Apple Sorbet

Mont Blanc

Crispy Meringue, Chestnut Rum Vermicelli, Orange Gelato

SGD 335++

Including glasses of champagne

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