



### **"Mangrove Truffles"**

Buah Keluak Infused Foie Gras Mousse, Brioche  
*Furmint | Disznókő – Late Harvest, Tokaji, Hungary 2016*

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### **White Asparagus and Lobster**

*Chilled*

Coconut Milk, Kaffir Lime, Mango  
*Riesling | Sitzius – Kabinett, "Felsenberg", Nahe, Germany 2015*

*Warm*

Morel Mushrooms, Salt Cured Egg Yolk  
*Chardonnay | Wolfgang Puck/Paul Lato – Sierra Madre Vineyard,  
Santa Maria Valley, USA 2015*

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### **Otah Stuffed Red Snapper in Banana Leaves**

Curried Spanner Crab, Vietnamese Coriander

*Lager | Suntory Premium Malt, Japan*

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### **Grilled Octopus**

Lime Aioli, Lardo, Tempura Sea Beans, Nori

*Pinot Noir | Wolfgang Puck/Paul Lato – Solomon Hills Vineyard,  
Santa Maria Valley, USA 2015*

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### **Dry-Aged Snake River Farms New York Sirloin**

Potato-Fontina Gratin, Mustard Emulsion, Chives

*Shiraz | Soul Growers – "Provident", Barossa Valley,  
Australia 2017*

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### **"Apple Pie"**

Butterscotch Apples, Puff Pastry, Yoghurt Glacé

*Muscat à Petits Grains | M. Chapoutier – Beaumes-De-Venise,  
Rhône Valley, France 2014*

\$175++

Wine Pairing \$135++

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

*Promotions and Discounts are not applicable to our Chef's Tasting Menu*