



Amuse Bouche

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,

Hamachi & Hokkaido Scallop “Ceviche”

Soy, Yuzu, Ikura, Coriander, Kinome

Cassolette of “Trippa alla Romana”

Tomato Braised Tripe, Burrata, Mint, Grilled Baguette

Kaluga Queen Caviar (Supplement (\$100))

Lemon Herb Blinis & Traditional Accompaniments

Handmade Chestnut Agnolotti

Black Truffles, Port Wine, Parmesan

Seafood Tagliatelle

LaLa Clams, Maine Lobster, Calamari, Chili, Confit Tomato

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, House Made Japanese Pickles, Ikura,
Wasabi, Chives, Sesame*

Grilled Iberico Pork Chop

Celery Root-Mustard Puree, Fuji Apples, Rosemary

Brioche Stuffed Brisbane Valley Quail

Roasted Burssels Sprouts, Confit Bacon, Fennel

Double Lamb Chop (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 per pax

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 195 ++

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