

## Best of the Season

*Just a Duck*

### Hokkaido Sea Urchin

*Parfait, crustacean jelly, botan ebi, cauliflower puree, Oscietra caviar*

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### Assiette de Foie Gras

*Creation of terrine, gateaux, pan seared with condiments*

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### Japanese Amadai "Crispy Scales"

*Razor clam, salmon trout roe, shiso infused lime-soyu beurre blanc*

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### Hokkaido Scallop

*Pan seared, Jerusalem, artichoke texture, truffle jus*

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### Duo Mullard Duck

*Char roasted Asian spiced breast*

*Rillette wrapped in crispy brick pastry, wild mushroom, pea puree, Madiara jus*

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### Kagoshima A4 Wagyu Beef

*Char grilled, pan seared blue lobster, white truffle shavings, truffle hollandaise*

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### Apple Stripped-Lychee Mousse

*Chiffon sponge, Jasmin tea jelly, Quince sorbet*

*Served with one glass of*

*R&L Legras, JQ Selection, Brut Rosé, Grand Cru, Chouilly, NV*

**Mineral water (Fiji/Santa Vittoria), gourmet coffee or fine tea selection  
388 per person**

*All prices are in Singapore dollars subject to 10% service charge & 7% GST*