

Amuse Bouche

Kumamoto Oyster "Chowder"

Osetra Caviar, Potato Espuma,
Bacon Jus, Celery Oil

Charcoal Grilled Octopus

Spanish Chorizo, Shelling Beans, Romanesco,
Gremolata, Red Wine Reduction

"Mangrove Truffles"

Buah Keluak Infused Foie Gras Mousse, Brioche

Sweet Corn Agnolotti

Caramelized Corn, Mascarpone, Parmesan

Crispy Scale Black Sea Bass

Littleneck Clams, Smoked Potato Purée,
Garlic, Wild Oregano, Parsley, Lemon

Slow Roasted Quail

Toasted Farro, Burnt Leeks,
Fennel Soubise, Natural Jus With Cherries

Japanese Wagyu Striploin Miyazaki Prefecture

Shallot Puree, Red Wine Reduction,
Comté-Bacon Yukon Gold Potato Terrine

Intermezzo

Chocolate - Coffee Semifreddo

Banana Ice Cream
Coffee Cremeux, Praline Snow

Chef's Tasting Menu \$225

Wine Pairing \$150

Prices do not include prevailing GST and 10% Service Charge