



5 COURSE
FESTIVE SET DINNER MENU \$128

POLENTA BRIYANI CUTLET (V)

Wonton skin

OR

SCALLOP SASHIMI

Grapefruit yuzu vinaigrette

OR

FINE DE CLAIRE OYSTER

Yuzu soyu sabayon

ASPARAGUS & MUSHROOM CAPPUCCINO (V)

Braised leek

GRILLED EGGPLANT WITH CAULIFLOWER (V)

Puffed rice, sweet soy sauce, dihi ki chutney

OR

PAN SEARED FOIE GRAS

Sea urchin, pineapple chip, berry chutney

OR

BINCHOTAN ROASTED FREEMANTLE OCTOPUS

Taiwanese bbq sauce, shiso vinaigrette

SAFFRON "SUSHI RICE" RISOTTO (V)

Parmesan emulsion, pickle shimeji

OR

"NITSUKE" RED SPOTTED GAROUPA

Shiitake, asparagus, burdock

OR

LAVENDER & HONEY GLAZED DUCK

Crushed butternut squash, chimichurri sauce

OR

RED WINE GLAZE WAGYU BEEF SHORT RIB

Parsnip kombu purée, salted kampot pepper

RUDOPH IN BLACKFOREST

Smoked chocolate mousse, cherry vanilla compote, brownie sponge, cherry vanilla sorbet

Price subject to 10% service charge & prevailing government taxes.