



Duo of Tartare

*Big Eye Tuna/ Miso/ Sesame
Hamachi/ Avocado/ Rice Cracker
Champagne | Lanson – Black Label, Brut, France*

Charred Octopus

*Lardo/ Kaffir Lime/ “Miso Sand”
Grüner Veltliner | Jurtschitsch - Terrassen, Austria 2019*

Sweet Corn Agnolotti

*Brown Butter/ Sage/ Parmesan
Chardonnay | Wolfgang Puck – California 2017*

Japanese Sea Bream “Laksa”

*Laksa Broth/ Dry Fried Rice Noodles/ Vietnamese Coriander
Lager | Asahi – Dry, Japan*

Bincho Grilled Pigeon

*Fennel/ Pears/ Bacon
Nebbiolo | Paolo Scavino – Bricco Ambrogio, Barolo, Piedmont, Italy 2015*

Smoked Colorado Lamb Chop

*Eggplant Caviar/ Carrot Hummus/ Za'atar
Merlot/Cabernet Franc | C. Jacobins – Grand Cru Classé, St-Emilion, Bordeaux, France 2012*

“Kaya Toast”

Foie Gras/ Pandan/ Coconut-Keluak Coffee

\$185++

Wine Pairing \$135++

*Prices are subject to prevailing GST and 10% Service Charge
Promotions, Discounts and Sands Rewards Earning are not applicable to our Chef's Tasting Menu.*