**First Course**
Choice of:
- Burrata with Confit Kumquats
- Prosciutto/ Pistachios/ Rocket
- Weiser Farm’s Baby Beet Salad
  Hazelnuts/ Goat Cheese/ Citrus-Shallot Dressing
- Warm Eggplant Salad
  Eggplant Caviar/ Goat Cheese/ Pine Nuts/ Falafel/ Sesame
- Hamachi "Tiradito" +5
  Jackfruit/ Avocado/ Spicy Sesame Vinaigrette/ Kashmiri Chili
- "Kaya Toast" +10
  Seared Foie Gras/ Kaya/ Foie Gras- Espresso Mousse
- Charcoal Grilled Octopus +10
  Kaffir Lime/ Lardo/ Sea Beans/ Bonito/ Nori
- Royal Oysters Hot and Cold (2pc) +10
  Sakyō Miso/ Ikura - Ponzu/ Shiso Oil/ Tapioka

**Add a Handmade Pasta Course +18**
Choice of:
- Pumpkin Agnolotti
  Mascarpone/ Pine Nuts/ Sage/ Parmesan
  Add Italian White Truffles +55
- Cavatelli with Pork Ragù
  Fennel/ Swiss Chard/ Chili
- Seafood Tagliatelle
  Mussels/ Clams/ Calamari/ Garlic

**Main Course**
Choice of:
- Japanese Sea Bream “Laksa”
  Laksa Broth/ Dry Fried Rice Noodles/ Vietnamese Coriander/ Calamansi
- Crispy Scale Sea Bass
  Coconut/ Cauliflower/ Pickled Eggplant/ Lime
- Iberico Pork Pluma
  Shallot Marmalade/ Fuji Apples/ Allspice
- Smoked Maple Leaf Farms Duck Breast +15
  Foie Gras/ Chanterelle Mushrooms/ Toasted Farro
- Honey Miso Broiled Cod +18
  Hijiki Rice/ Japanese Pickles/ Wasabi
- Pamu Farms New Zealand Venison Loin +25
  Fennel/ Pears/ Jerusalem Artichokes/ Bacon
- Grilled USDA Prime New York Striploin +35
  Potato/ Carrot Puree/ Chives
- Prime Côte de Boeuf 1Kg (For Two) +50 Per Person
  Bearnaise/ Crispy Potatoes/ Garlic/ Thyme

**Dessert**
Choice of:
- Salted Caramel Soufflé
  Fuji Apple Sorbet/ Crème Fraîche
- Chocolate & Passion Fruit +10
  Chocolate Brownie/ Caramelized Peanuts/ Passion Fruit Sorbet
- "Carrot" +10
  Cream Cheese Gelato/ Carrot Walnut Cake/ Mascarpone Mousse
- Selection of Three Artisanal Cheese +10
  Honey Nut Mustard/ Cranberry Walnut Bread

$ 65++ per person

3 Course Set menu is not subject to any promotions and discounts
Prices are subject to prevailing goods and services tax and 10% service charge