

Amuse Bouche

'Kaya Toast'

Seared Foie Gras, Pandan-Coconut Jam,
Toasted Brioche, Foie Gras-Espresso Mousse

Sweet Corn Agnolotti with Black Truffles

Caramelized Corn, Mascarpone, Parmesan

Crispy Scale Black Sea Bass

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

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 \$130

Wine Pairing \$85

Prices do not include prevailing GST and 10% Service Charge