



Seafood Platter

Alaskan King Crab, Oysters, King Prawn

Grilled Octopus

Lime Aioli, Lardo, Tempura Sea Beans, Nori

"Kaya Toast"

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

Burrata with Confit Kumquats

Orange Blossom Honey, Pistachios, Crispy Prosciutto

Bouchot Mussels Marinere

White Wine, Lemon, Shallots, Parsley, Tarragon, Grilled Baguette

Kaluga Queen Caviar (Supplement (\$100))

Lemon Herb Blinis & Traditional Accompaniments

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Rigatoni with Pork Ragu

Fennel Seed, Swiss Chard, Chili, Parmesan, Parsley

Handmade Chestnut Agnolotti

Black Truffles, Port Wine, Parmesan

Seafood Tagliatelle

Maile Lobster, Calamari, Clams, Tomato Garlic

Pan Seared Sea Bream "Laksa"

Rice Noodles, Thai Basil, Calamansi, Curried Coconut Broth

Lobster Pot Pie

French Black Truffles, Winter Vegetables, Shellfish Velouté

Honey Miso Broiled Black Cod

Hajiki Rice, Japanese Pickles, Wasabi

Smoked Maple Leaf Farms Duck Breast

Foie Gras, Fuji Apples, Chanterelles, Toasted Farro, Apple-Ginger Reduction

Pamu Farms New Zealand Venison Loin

Roasted Sunchokes, Whisky-Glazed Pears, Fennel, Pistachio-Orange Gremolata

Slow Braised Colorado Lamb Shank

Romesco, Marcona Almonds, Capers, Parmesan Polenta

Grilled "American Wagyu" Ribeye from Snake River Farms

French Black Truffles, Potato-Fontina Gratin, Braised Swiss Chard

USDA Prime Côte de Boeuf for Two

Aligot Potatoes, Roasted Bone Marrow, Black Truffles

Salted Caramel Soufflé

Farmer's Market Fuji Apple Sorbet

Mont Blanc

Chestnut, Apple

Including glass of champagne

HAPPY NEW YEAR FROM OUR CULINARY TEAM

Chefs Greg, Justin, Nel, Pierre, Thiru, Derrick, Harvinder, Yash, Wai Chun, Loo, Yan and Thomas

SGD 335++

Prices are subject to prevailing Goods and Services Tax and 10% Service Charge