



Seafood Platter For Two (+45 Per Person)
Fin de Claire Oysters, Maine Lobster, King Crab, King Prawns

Half Dozen Chilled Fin de Claire Oysters
Ponzu, Shiso Oil, Tapioca

Apple Salad with Maine Lobster
Shiro Miso, Yuzu Kosho, Hazelnuts, Raisins, Shiso

Grilled Octopus
Lime Aioli, Lardo, Tempura Sea Beans, Nori

"Kaya Toast"
Seared Foie Gras, Pandan-Coconut Jam, Toasted Brioche,

Cassiolette of "Trippa alla Romana"
Tomato Braised Tripe, Burrata, Mint, Grilled Baguette

Seafood Tagliatelle
LaLa Clams, Maine Lobster, Calamari, Chili, Confit Tomato

Handmade Chestnut Agnolotti
Black Truffles, Port Wine, Parmesan

Kaluga Queen Caviar (Supplement (+110))
Lemon Herb Blinis & Traditional Accompaniments

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
*Hijiki Rice, House Made Japanese Pickles, Ikura,
Wasabi, Chives, Sesame*

Grilled Iberico Pork Chop
*Celery Root, Sauerkraut Gratin,
Whole Grain Mustard, Rosemary*

Maple Leaf Farms Duck Breast
Foie Gras, Kumquats, Ginger, Black Olive

Brioche Stuffed Brisbane Valley Quail
*Roasted Jerusalem Artichokes, Pears,
Pistachio-Orange Gremolata*

Dutch Milk Fed Veal Chop
Carrot Fondant, Confit Lemon, Caramelized Garlic

Grilled "American Wagyu" Eye of Rib from Snake River Farms
Potato-Fontina Gratin, Braised Swiss Chard

Black Onyx Porterhouse for Two (+25 Per Person)
Aligot Potatoes, Bearnaise

Salted Caramel Soufflé
Farmer's Market Fuji Apple Sorbet

Gianduja "Pot De Crème"
Chocolate Shortbread, Hazelnuts, Raspberry Lychee Sorbet

SGD 188 ++

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