

Happy Mother’s Day May 12th

Amuse...

Kaluga Caviar, Eggs Benedict Vol Au Vent
Foie Gras “Toast”, Foie Gras Mousse, Cherry Jam, Pistachios

Choice Of...

Butter Lettuce Salad, Point Reyes Blue Cheese, Herb Vinaigrette	White Asparagus Soup, Maine Lobster, Kaluga Caviar
Big Eye Tuna Tartare, Wasabi Aioli, Ginger, Togarashi Crisps, Tosa Soy	Sautéed Jumbo Lump Crab Cake, Basil Aioli, Tomato Relish, Micro Cress

Choice Of...

U.S.D.A Prime Filet Mignon “Rossini”
Foie Gras, Yukon Gold Potato Purée, Bordelaise Sauce

American Wagyu Burger
Fried Egg, Gouda Cheese, Lettuce, Tomato, Onion, French Fries

Smoked Maple Leaf Duck “Cassoulet”
Sliced Duck Breast & Confit Duck Leg, Cannellini Beans, Confit Bacon, Natural Jus

Pan Roasted Salmon
English Peas, Asparagus, Confit Bacon, Pea Purée, Mushroom Emulsion

From The Sea Pasta
Hand Made Tagliatelle, Uni, Caviar, Spanner Crab, Calamansi Zest, Mistsuba

Choice Of...

Kaya “Baked Alaska”
Coconut Cake, Pandan Ice Cream, Coconut Sorbet, Coffee Crumble

Valrhona Chocolate Soufflé
Crème Fraiche Cream, Caramelized White Chocolate Ice Cream

\$88 per person, Limited Seating Available

“All prices are subject to 10% service charge and prevailing government taxes”