



5TH ANNIVERSARY MENU

\$55⁺⁺ per person

FIRST COURSE

Choice of...

Burrata with Confit Kumquats

Crispy San Daniele Prosciutto, Sicilian Pistachios, Orange Blossom Honey, Wild Rocket

Weiser Farm's Baby Beet Salad

Roasted Beets, Hazelnuts, Goat Cheese, Citrus-Shallot Dressing

Handmade Agnolotti

Mascarpone, Parmigiano-Reggiano

Hamachi "Tiradito" +5

Cucumber-Jackfruit Relish, Avocado, Spicy Sesame Vinaigrette, Kashmiri Chili

"Kaya Toast" +10

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

MAIN COURSE

Choice of...

Japanese Sea Bream "Laksa"

Curried Coconut Broth, Dry Fried Rice Noodles, Vietnamese Coriander, Thai Basil, Calamansi

Crispy Scale Sea Bass

Razor & Lala Clams, Smoked Potato Purée, Parsley Coulis, Miso "Sand"

Smoked Maple Leaf Farms Duck Breast

Seared Foie Gras, Fuji Apples, Chanterelle Mushrooms, Toasted Farro, Apple-Ginger Reduction

Iberico Pork Chop +15

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

Grilled USDA Prime New York Striploin +35



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DESSERT

Choice of...

Salted Caramel Soufflé

Farmer's Market Fuji Apple Sorbet

"Tarte au Chocolat" +10

Chocolate Frangelico Ice Cream, Guanaja Crèmeux, Cocoa Tuile

Selection of Three Artisanal Cheese +10

Honey-Nut Mostarda, Cranberry-Walnut Bread

"Carrot" + 10

Cream Cheese Gelato, Carrot Walnut Cake, Mascarpone Mousse

Farmer's Market Fruit Sorbets + 5

A Trio of Seasonal Sorbets, Yuzu Lace Tuile

Available daily from 6pm to 7:30pm by reservation only. Prices are subject to 10% service charge and prevailing goods and services tax. Promotions, discounts and Sands Reward earnings are not applicable to our 5th Anniversary Menu.