



### 3 COURSE 88\$

#### Amuse Bouche

#### FIRST

##### Agnolotti with Italian Chestnuts\*

Port Wine, Mascarpone, Parmigiano Reggiano

##### Big Eye Tuna Tartare Cones

Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions

##### Hamachi & Hokkaido Scallop "Ceviche"

Soy, Yuzu, Ikura, Coriander, Kinome

##### Cassiolette of "Trippa alla Romana"

Tomato Braised Tripe, Burrata, Mint, Grilled Baguette

##### Amela & Chitose Tomato Salad\*

Goat Ricotta, Basil Aioli, Black Olive, Aged Balsamic

##### Burrata with Grilled Green Asparagus\*

Cantabrian Anchovies, Lemon, Marcona Almonds, Parmesan

##### Japanese Amela Tomato Soup\*

Garden Herbs, Basil Oil, Toasted Sourdough, Tomato-Caraway Butter

#### SECOND

##### Sea Bream "Laksa"

Laksa Broth, Dry Fried Rice Noodles, Vietnamese Coriander, Thai Basil, Calamansi

##### Honey Miso Broiled Black Cod

Hijiki Rice, Japanese Pickles, Ikura, Wasabi, Chives, Sesame

##### Crispy Scale Brittany Sea Bass

Smoked Potato Purée, Asparagus, Bonito Butter, Ikura, Prawns, Shiso Oil, Chives

##### Charcoal Grilled Irish Duck Breast

Seared Foie Gras, Confit Kumquats, Ginger, Fennel

##### Grilled Iberico Pork Loin

Pumpkin Purée, Young Onions, Caramelized Black and Golden Garlic

##### Kinross Station Double Lamb Chop (180g)

Amela Tomatoes, Cucumber, Jalapeno, Coriander, Indian Spiced Lamb Jus

#### DESSERT

##### Salted Caramel Soufflé

Fuji Apple Sorbet, Crème Fraîche

##### Buah Keluak-Coconut Coffee

Chocolate Truffles

EXECUTIVE CHEF Greg Bess

CHEF DE CUISINE Thiru Gunasakaran

GENERAL MANAGER Aisha Khan

\* Plant Based, Sustainable or Regionally Sourced

If you have any food allergy, intolerance, or sensitivity, please speak to your server about ingredients used in our dishes before you order your meal

3 Course Set menu is not subject to any promotions and discounts

Prices are subject to prevailing goods and services tax and 10% service charge

#### STARTERS

##### "Kaya Toast"

+10

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

##### Apple Salad with Maine Lobster

+10

Shiro Miso, Yuzu Kosho, Hazelnuts, Raisins, Shiso

##### Charcoal Grilled Octopus

+10

Kaffir Lime Aioli, Lardo, Japanese Herbs,  
Tempura Sea Beans, Bonito, Nori

##### Kaluga Queen Caviar

+135

Lemon Herb Blinis & Traditional Accompaniments

##### Mafaldine with Duck Ragu

+10

Swiss Chard, Kalamata Olive, Chili, Pecorino

##### Spaghetti with Tomatoes and Roasted Garlic

+5

Anchovies, Capers, Parmesan, Lemon, Chili

##### Orecchiette with Octopus Ragu

+10

Chorizo, Saffron, Chili, Confit Tomato, Lemon

#### MAINS

##### Grilled Iberico Pork Chop

+25

Farro Risotto, Mushrooms, Fuji Apples,  
Celery Root, Hazelnuts, Whole Grain Mustard

##### Additional Double Lamb Chop 180g

+35

Amela Tomatoes, Cucumber, Jalapeno,  
Coriander, Indian Spiced Lamb Jus

##### Milk-Fed Dutch Veal Chop

+30

Fingerling Potatoes, Garlic Aioli, Lemon,  
Veal Jus with Black and Golden Garlic

##### USDA Prime Corn Fed New York Striploin (300g)

+40

##### OR Livingstone Australian Wagyu New York (180g)

+45

Potato-Fontina Gratin, Mushroom  
Purée, Red Wine Reduction

##### USDA Prime Corn Fed Ribeye 600g (For Two)

+65ea

Aligot Potatoes, Caramelized Brussels Sprouts,  
Béarnaise, Garlic, Thyme

#### ON THE SIDE +16

##### Yukon Gold Potato Purée - Parsley\*

##### Pan Seared Brussels Sprouts - Shiro Miso, Furikake\*

##### Caramelized Chitose Corn - Pearl Onions, Sage\*

#### DESSERTS & CHEESES

##### Sticky Toffee Pudding

+5

Roasted Pecan, Mascarpone Ice Cream

##### Chocolate – Peanut – Marshmallow

+8

Raspberry Gelato, Feuilletine

##### "Ong Lai"

+8

Honey Roasted Pineapple, Vanilla Mousseline,  
Pineapple Gelato

##### Selection of Three Artisanal Cheeses

+8

Honey Nut Mostarda, Oat Chips

##### Traditional Kaiserschmarrn (For Two)

+10ea

Warm Strawberries, Strawberry Ice Cream