



***Duo of Tartare***

*Big Eye Tuna/ Miso/ Sesame  
Hamachi/ Avocado/ Rice Cracker  
Champagne | Lanson – Black Label, Brut, France*

***Charred Octopus***

*Lardo/ Kaffir Lime/ “Miso Sand”  
Grüner Veltliner | Jurtschitsch - Terrassen, Austria 2019*

***Agnolotti with Italian Chestnuts***

*Black Truffles, Mascarpone, Parmigiano Reggiano  
Chardonnay | Wolfgang Puck – California 2017*

***Japanese Sea Bream “Laksa”***

*Laksa Broth/ Dry Fried Rice Noodles/ Vietnamese Coriander  
Lager | Asahi – Dry, Japan*

***Roasted Brisbane Valley Quail***

*Fennel/ Pears/ Broiche  
Pinot Noir | Fullerton Wines – Three Otters, Willamette Valley, Oregon, USA 2018*

***Grilled Iberico Pork Chop***

*Farro Risotto/ Shimeji/ Fuji Apples/ Celery Root/ Whole Grain Mustard/ Rosemary  
Tempranillo | Bodegas La Horra – Corimbo, Ribera Del Duero, Spain 2016*

***“Kaya Toast”***

*Foie Gras/ Pandan/ Coconut-Keluak Coffee*

***Salted Caramel Souffle***

*Fuhi Apple/ Crème Fraiche  
Furmint | Hétszölő – 5 Puttonyos, Tokaji Aszú, Hungary 2009*

\$185++

*Wine Pairing \$135++*

*Prices are subject to prevailing GST and 10% Service Charge  
Promotions, Discounts are not applicable to our Chef's Tasting Menu.*