



Big Eye Tuna Tartare

Sesame-Miso Tuile, Ginger, Bonito
Champagne / Louis Roederer – "Blancs de Blancs", France 2010

Bamboo Clam Ceviche

Coconut, Mint, Toasted Rice Powder
Riesling / Sitzius – Kabinett, "Felsenberg", Nahe, Germany 2015

Fig and Artichoke Salad

Humboldt Fog Goat Cheese, Pistachios, Orange
Grüner Veltliner / Wolfgang Puck by FX Pichler – Federspiel, Wachau, Austria 2016

"Mangrove Truffles"

Buah Keluak Infused Foie Gras Mousse, Brioche
Furmint / Disznókő – Late Harvest, Tokaji, Hungary 2016

Handmade Pumpkin Agnolotti

White Truffle, Pine Nuts, Brown Butter
Chardonnay / Amelia Park, Margaret River, Western Australia 2017

Grilled Octopus

Lime Aioli, Lardo, Tempura Sea Beans, Nori
Pinot Noir / Jayer-Gilles – Hautes-Côtes de Nuits, Burgundy, France 2011

New Zealand Venison Loin

Comice Pears, Beet Emulsion, Bacon, Fennel,
Shiraz / Soul Growers – "Provident", Barossa Valley, Australia 2016

"Strawberry-Rhubarb Shortcake"

Strawberry Gelato, Salted Vanilla Cream
Dalva – 20-year Dry White Port, Portugal

\$155++

Wine Pairing \$115++

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

Promotions and Discounts are not applicable to our Chef's Tasting Menu