

One Bite "Kaya Toast"

Espresso Foie Gras Parfait, Egg Jam, Soy
Champagne | Louis Roederer – "Blancs de Blancs", France 2010

Amelia Tomato Soup

"Snacks"
Riesling | Sitzius – Kabinett, "Felsenberg", Nahe, Germany 2015

Hokkaido Scallop and King Crab Terrine

Smoked Tomato Vinaigrette
Gruner Veltliner | Wolfgang Puck by FX Pichler – Federspiel, Wachau, Austria 2016

Bincho Grilled Baby Corn

Potato-Black Truffle Espuma
Viognier | Yves Cuilleron – Rhône Valley, France 2016

Hand-Made Agnolotti with Sweet Corn

Sage, Mascarpone, Parmesan Reggiano
Chardonnay | Chanterêves – Burgundy, France 2015

Danish Langoustine

House Made Pancetta, Fregula
Pinot Noir | Jayer-Gilles – Hautes-Côtes de Nuits, Burgundy, France 2011

Dry Aged Squab

Pickled Beets, Pistachio Gremolata, Fennel Pollen
Shiraz | Soul Growers – "Provident", Barossa Valley, Australia 2015

"Strawberry-Rhubarb Shortcake"

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

Chef's Tasting Menu \$155

Wine Pairing \$115

Prices are subject to prevailing GST and 10% Service Charge

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