

Amuse Bouche

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Grilled Octopus

Lime Aioli, Lardo, Tempura Sea Beans, Nori

"Kaya Toast"

Seared Foie Gras, Pandan-Coconut Jam, Toasted Brioche,
Slow Cooked Egg Yolk, Foie Gras-Espresso Mousse

Weiser Farm's Baby Beet Salad

Toasted Hazelnuts, Watercress, Citrus,
Goat Cheese, Aged Balsamic

Bouchot Mussels Mariniere

White Wine, Lemon, Shallots, Parsley, Tarragon,
Grilled Baguette, Sauce Bearnaise

Hamachi "Tiradito"

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

Burrata with Marinated Brussels Sprouts

San Daniele Prosciutto, Wild Rocket, Toasted Almonds,
Grain Mustard-Herb Vinaigrette

Fresh Oyster Trio

Half Dozen Oysters, Calamansi Citrus Ponzu

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Squid Ink Garganelli with Peekytoe Crab

Smoked Tomato Confit, Bottarga, Rocket,
Toasted Garlic, Parsley, Chili

Veal Ragu with Black Truffle-Riccota Gnocchi

Porcini Mushrooms, San Daniele Prosciutto, Parmesan

Pan Seared Hokkaido Scallops

Bouchot Mussels, Clams, Fregula Sarda, Chorizo,
White Wine-Saffron Emulsion

Pan Seared Red Snapper "Laksa"

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

Lobster Pot Pie (Supplement \$15)

French Black Truffles, Winter Vegetables,
Shellfish Velouté

Smoked Maple Leaf Farms Duck Breast

Rutabaga Purée, Chanterelles, Toasted Farro,
Bacon Confit, Quince-Vanilla Reduction, Duck Jus

Dutch Milk-Fed Veal Chop

Smokey Shallot Purée, Roast Pumpkin, Chestnuts,
Trumpet Mushrooms, Horseradish, Garlic Confit

Colorado Lamb "Ribeye"

Caramelized Heirloom Carrots, Eggplant Caviar,
Tzatziki, Marcona Almonds, Parmesan Polenta

Grilled USDA Prime New York Sirloin Steak (Supplement \$35)

Potato-Fontina Gratin, Miso-Mushroom Puree,
Brandy-Whole Grain Mustard Sauce, Chives

USDA Prime Côte de Boeuf for Two

Aligot Potatoes, Roasted Bone Marrow, Black Truffles

..Desserts..

Salted Caramel Soufflé

Farmer's Market Fuji Apple Sorbet

Passion Fruit-Chocolate "Dobos" Torte

Passion Fruit Cremeux, Chocolate Mousse,
Austrian Choc Cake, Passion Fruit Straciatella

MERRY CHRISTMAS FROM OUR CULINARY TEAM

Chefs Josh, Greg, Bao, Ai Li, Ammie, Nel, Mark, Thiru and Thomas

SGD 195 ++