



Caviar Potato

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Grilled Octopus

Lime Aioli, Lardo, Tempura Sea Beans, Nori

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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Veal Ragu with Black Truffle Riccota Gnocchi

Porcini Mushrooms, Prosciutto Di Parma, Parmesan

Celery Root-Black Truffle Agnolotti

Shaved French Black Truffles, Mascarpone, Parmigiano Reggiano

Pan Seared Hokkaido Scallops

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

Honey Miso Broiled Black Cod

Chilled Egg Noodles, Orange Chili Dressing,
Black Sesame Vinaigrette, Coriander

Roasted Live Maine Lobster (Supplement \$25)

Black Truffle Butter, Potato Gratin

Smoked Maple Leaf Farms Duck Breast

Parsnip Puree, Chanterelles, Toasted Farro,
Bacon Confit, Quince-Vanilla Reduction, Duck Jus

Colorado Lamb "Ribeye"

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

Dutch Milk-Fed Veal Chop

Smokey Shallot Puree, Roast Pumpkin, Chestnuts,
Trumpet Mushrooms, Horseradish, Black Garlic Confit

Snake River Farms American Wagyu New York Sirloin Steak (Supplement \$35)

Roasted Fingerling "Patatas Bravas", Celeriac Puree,
Pickled Mustard Seeds, Sauce Bordelaise

..Desserts..

Salted Caramel Soufflé

Farmer's Market Fuji Apple Sorbet

Chocolate Mille - Feuille

Guanaja Cremeux, Gianduja Ganache,
Raspberry jam, Raspberry Lychee Sorbet

HAPPY NEW YEAR FROM OUR CULINARY TEAM:

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

SGD 315 ++

Includes a glass of Lanson Champagne