



NYE First Seating Menu

Amuse Bouche

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Italian Chestnut Soup

Juniper Cream

Weiser Farm's Baby Beet Salad

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

Veal Filet Mignon Tartare

Smoked Mascarpone, Béarnaise,
Grilled Sourdough, Sea Salt

Hokkaido Scallop Sashimi

Tosa Soy, Myoga, Young Shiso, Kinome,
Avocado Mousse

Burrata & Roasted Quince

Prosciutto Di Parma, Wild Rocket, Chestnut Puree
Pumpkin Seed Granola

Kumamoto Oysters on the Half Shell

Half Dozen Oysters, Kalamansi Citrus Ponzu

Celery Root-Black Truffle Agnolotti

Shaved French Black Truffles, Mascarpone, Parmigiano Reggiano

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Rye Crusted French Sea Bass

Maine Lobster, Leeks, Tarragon Butter,
Americaine Sauce, Tempura Sea Beans,

Honey Miso Broiled Black Cod

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

Roasted Live Maine Lobster +15

Black Truffle Butter, Cauliflower Gratin

Slow Roasted Maple Leaf Farms Duck Breast

Rosemary-Apple Puree, Black Trumpet Mushrooms,
Chestnuts, Butternut Squash, Natural Jus with Thyme

Dutch Milk-Fed Veal Rib Chop

Roasted Brussels Sprouts, Confit Young Onions,
Sweet Potato Puree, Caramelized Black Garlic

USDA Prime New York Striploin

Roasted Fingerling "Patatas Bravas", Bordelaise

Snake River Farms "American Wagyu" New York Sirloin Steak +15

Mushroom Purée, Red Wine Reduction,
Comté-Bacon Yukon Gold Potato Terrine

..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, Dwayne, Lisa, Ammie, Nel and Julius

SGD 250 ++