



SET DINNER MENU

DINNER SGD 168++ per guest | WINE PAIRING SGD 128++ per guest

BLACK TRUFFLE – SALMON TARTARE
Green apple & avocado

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COCONUT CREAM – DAL SOUP
Okra tempura & curry leafs

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STEAMED GAROUPA
Dry shitaki dashi, wild mushrooms & tofu

or

PAN ROASTED KÜHLBARRA BARRAMUNDI with CHILI OIL
Wilted Chinese lettuce

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BALINESE STYLE BRAISED DUCK LEG “BETUTU”
Sambal matah, grilled eggplant & acar

or

MAPO TOFU
Braised in Szechuan chili sauce, diced jicama, green onions

or

SMOKED “DAVID BLACKMORE” FULL BLOOD
WAGYU BEEF BRISKET
Pickled stem lotus & green onion dressing
(+\$18)

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ORANGE CITRUS & WHITE CHOCOLATE GATEAUX
Caramelized Nuts, Mango & yuzu compote

or

MILK CHOCOLATE & BANANA TART
Salted caramel cream, cocoa nibs feuilletine praline, banana cake & ice cream

NV - CHAMPAGNE
VEUVE CLICQUOT
PONSARDIN
Brut, Reims

2017 - CHENIN
BLANC, VINOLOGIST
Swartland, South Africa

2017 - SAUVIGNON
BLANC, CLOUDY BAY
Marlborough, New Zealand

2015 - SHIRAZ, JESTER,
MITOLO
McLaren Vale, Australia

2015 - SAMLING 88
BEERENAUSSLESE,
HANS TSCHIDA
Burgenland, Austria