

## STARTERS

PORK	Pressed pork, sauternes jelly, carrot, pork popcorn, mustard dressing	\$190
RED MULLET	Soused red mullet, pickled vegetables, cucumber	\$200
TUNA	Tuna tartare, black olives, egg yolk, tomato	\$220
SQUID	Sous-vide squid 'risotto', cauliflower, scallop, caviar	\$280
V BEETROOT	Beetroot carpaccio, asparagus, radish, broad beans, jelly, beetroot purée	\$140
PEA	Garden pea soup, mint, pancetta	\$110
BEEF	Roasted beef marrow, beans, sourdough, truffle	\$240

## MAINS

HAKE	Atlantic hake, cabbage terrine, mussel, potatoes, caviar	\$380
DUCK	Bresse duck breast, gem, broad beans, beetroot, duck cannelloni	\$390
BEEF	Fillet of A5 Saga Wagyu, beef cheek, oxtail, girolles, spinach, potato terrine	\$620
PORK	Roasted iberico pork, pineapple, fondant potato, chard leeks	\$420
CHICKEN	Bresse chicken breast, truffle polenta, creamed mushrooms, white asparagus	\$480
HALIBUT	Halibut fillet, artichokes, peas, cauliflower, golden raisins, spring onions	\$390
V ONION	Glazed onion tart, sweet onion croquette, onion ketchup, onion ash	\$240
V RISOTTO	Carnaroli, peas, beans, artichoke, spinach, truffle, parmesan	\$280

## DESSERTS

STRAWBERRY	Strawberry semi fredo, milk jelly, strawberry powder, pistachios	\$90
LEMON	Tart au citron, Hendricks sorbet, cucumber jelly	\$100
CHOCOLATE	Chocolate delice, white chocolate soil, coffee mousse, rum crème fraiche	\$90
APPLE	Pressed apple, vanilla ice-cream, crumble	\$90
TEA & CAKE	Earl Grey tea panna cotta, sponge cake, raspberry jam	\$100
CHEESE	Selection of French cheese's, quince jelly, oatcakes, apricot bread, grapes	\$280

# TASTING MENU

## AMUSE BOUCHE

### PORK

Pressed pork, sauternes jelly, carrot, pork popcorn, mustard dressing  
Château Crabitey Blanc 2015, Bordeaux, France

### BEETROOT

Beetroot carpaccio, asparagus, radish, broad beans, jelly, beetroot purée  
Remoissenet P&F Renommée Bourgogne Rouge 2012, Burgundy, France

### SQUID

Sous-vide squid 'risotto', cauliflower, scallop, caviar  
Josmeyer Pinot Blanc Mise du Printemps Pinot Blanc 2015, Alsace, France

### DUCK

Bresse duck breast, gem, broad beans, beetroot, duck cannelloni  
Ruffino Chianti Classico Riserva Ducale Oro Sangiovese 2011, Tuscany, Italy

### PRE DESSERT

Gin and tonic

### STRAWBERRY

Strawberry semi fredo, milk jelly, strawberry powder, pistachios

#### 6-COURSE TASTING MENU

**\$980** per person

#### CHEESE

Selection of European Cheese, quince jelly, oatcakes, apricot bread, grapes

**+\$150** per person

#### WINE PAIRING

sommelier's suggestion for 4-glass wine pairing

**+\$300** per person

To optimize the dining experience, this menu is to be prepared for the entire table and please allow at least one and a half hour for your meal.  
please advice us if you have any food allergies.

10% service charge applies