



## DINNER MENU

**\$195**

### SNACKS

#### CEVICHE

*Tai, finger lime, lime snow*

#### KABURA & ABALONE

*Jamon & pepper, "pork noodles", "beetroot tea"*

#### CHLOROPHYLL "ACQUERELLO" CARNAROLI

*Winged beans, bitter gourd, pandan*

#### HEIRLOOM TOMATOES

*Amelia tomato, capers, cucumber and basil*

#### BLACK GROUPER

*Potato & lime "espuma", green peas*

OR

#### SUCKLING PIG

*Dates, jus, pickled cabbage*

OR

#### ANGUS BEEF CHEEK

*Celeriac-vanilla purée, truffle & foie gras jus*

#### STRAWBERRY

*Shiso, sakura, beetroot*

*All prices quoted are subject to 10% service charge & 7% GST*



## GASTRONOMIC MENU

\$235

### SNACKS

#### HIRAMASA

*Bafun uni, Kaluga Queen caviar*

#### ARTICHOKE

*Black mussels, razor clams, goose barnacles, salsa verde*

#### BOSTON LOBSTER RISOTTO

*Squid ink aioli, sea grape*

#### FRENCH PIGEON

*Chestnut, horseradish, turnip*

#### KOKOTXAS

*Pandan, "Pil-Pil"*

#### MIYAZAKI WAGYU TENDERLOIN

*Jerusalem artichoke, black truffle jus*

#### TANGERINE

*Lemongrass, saffron, carrot*

#### CHOCOLATE SYMPHONY

*Porcini, dark chocolate, chocolate meringue*

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