



MENU 1

Sautéed Hokkaido Scallop
with Jerusalem Artichoke and Truffle

Lobster Bisque Velouté
with savoury Gruyère Mini-cake

Pan Seared Cod Fish
*with citrus flavour, caramelised Daikon, Green Pea Purée, Marinated Kumquat,
Provencal-Style Edamame Saute*

Green Apple Calvados Sorbet

Roasted Japanese Kagoshima A4 Wagyu Beef Tenderloin
*with mille-feuille of glazed parsnips, caramelised onion confit, Morel
and port wine beetroot jus*

Pear William and Vanilla Bean Pearl
*with Calamansi Curd Stone on Pine Nut Biscuit, handmade Pine Nut Praline
Thick Curve and Mango Passion Sorbet*

Coffee and Tea

\$200.00 ++ per person



MENU 2

Cold Smoked Cured Norwegian Salmon
*with Granny Smith Apple, Cauliflower Cream, Yuzu Caviar and
Candied Walnut*

Pan Roasted Lobster
with Chestnuts Rubicon Jus and Butternut Squash with Almond

Orange and Champagne Sorbet

Roasted herb-crusted Lamb Loin
*with White Bean Ragout, Tasty Braised "Panouille", Eringi Mushroom,
Meat Jus Scented Rosemary Nut Butter*

Delicate Milk Chocolate Mousse Cake
*with rich 67% Dark Chocolate Ganache, Salted Caramel Sauce
and Golden Berry Physalis*

Coffee and Tea

\$180.00 ++ per person