



ADVENTURE

\$248 PER PERSON

WINE ACCOMPANIMENT AT ADDITIONAL \$148

PREMIUM WINE ACCOMPANIMENT AT ADDITIONAL \$298

CHEESE SUPPLEMENT AT ADDITIONAL \$28

SNACKS

NEW HARVEST AQUITAINE OSCIETRA CAVIAR, BONITO

AMERA TOMATO, YUZU-KOSHŌ, LILY BULB, CRUSTACEAN ESSENCE

HASS AVOCADO, BASIL, GRAPEFRUIT, SANSHO PEPPER

STEAMED HAIRY CRAB, CORN, LEMONGRASS

LIVE HOKKAIDO SCALLOP, ALMOND, CURRY OIL

BLUE LOBSTER, KABOCHA PUMPKIN, GINGER, TARRAGON

ATLANTIC COD, MISO, OXTAIL, ROOTS

MILK FED VEAL LOIN, BLACK TRUFFLE, BARBECUED CHESTNUTS

ORGANIC LAMB, FERMENTED HOKKAIDO MILK, ARTICHOKE, TURMERIC

STRAWBERRY EMULSION, BASIL OIL, STRAWBERRY SORBET

BLOOD ORANGE, CHOCOLATE, HONEY TUILE



GRAND CHEF RELAIS & CHÂTEAUX: **EMMANUEL STROOBANT**

CHEF DE CUISINE: **STEVE LANCASTER**

MAÎTRE D'HÔTEL: **VANESSA STRAUSS**

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVT TAXES.