



A L A C A R T E

STARTERS

[V] AVOCADO \$48

hass avocado, holy basil, amera tomato, lily bulb

CAVIAR \$88

royal belgian osietra caviar, leek, bonito

CRAB \$68

steamed hairy crab, corn, lemongrass

SCALLOP \$68

live hokkaido scallop, almond, curry oil

MAIN COURSE

COD \$68

atlantic cod, miso, oxtail, horens

VEAL \$78

veal, black truffle, korean chestnut

LAMB \$78

organic lamb, nasu, seaweed

LOBSTER \$128

blue lobster, hairy gourd, coconut, wild herb

DESSERTS

BLOOD ORANGE \$24

blood orange, chocolate, honey tuile

CHOCOLATE \$22

tanariva-manjari chocolate, vanilla parfait, passion fruit sorbet

STRAWBERRY \$22

wild basil strawberries, mascarpone ice cream, cat's tongue

CHEESE TROLLEY \$28

an assortment of farmed french cheeses with condiments and homemade bread



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

CHEF DE CUISINE: **STEVE LANCASTER**

MAÎTRE DE MAISON: **VANESSA STRAUSS**

ALL PRICES ARE SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES