



A LA CARTE

STARTERS

[V] AVOCADO \$48

hass avocado, holy basil, amera tomato, lily bulb

CAVIAR \$88

royal belgian osietra caviar, leek, bonito

CRAB \$68

hokkaido hairy crab, corn, lemongrass

SCALLOP \$68

live scallop, almond, curry oil

PUMPKIN \$58

kabocha pumpkin, black winter truffle, holy basil oil



MAIN COURSE

BEEF \$88

omi beef, black truffle, korean chestnut

LAMB \$88

organic lamb, morel, pea, wild garlic

MARRON \$88

marron, turnip, finger lime, kohlrabi

SEA BASS \$78

wild nagasaki sea bass, white asparagus, ginger, spring onion



DESSERTS

MILLEFEUILLE \$24

kaya, hay, raspberry

CHOCOLATE \$22

tanariva-manjari chocolate, vanilla parfait, passion fruit sorbet

STRAWBERRY \$22

strawberry, vanilla, 25yo balsamic vinegar

CHEESE TROLLEY \$28

farmed cheeses, nuts, apricot, 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