

GRAND OPULENCE

SCOTTISH SALMON, crème fraîche, sesame

OSCIETRA CAVIAR, smoked eel, wasabi
2023 Domaine de Ardoisières, Argile Blanc, Allobroges

MANJIMUP MARRON, buttermilk, perilla
2021 Domaine Vincent Gaudry, Pour Vous, Sancerre, Loire Valley

BUSAN ABALONE, scallop, courgette
2022 Domaine de l'Enclos, Chablis Premier Cru, Beauroy

SHIZUOKA KING CRAB, edamame, green curry
2005 Domaine du Closel, Savennières, Clos du Papillon, Loire Valley

BRITTANY BLUE LOBSTER, vin jaune, morel mushroom
2001 Domaine des Lambrays, Clos des Lambrays, Grand Cru, Burgundy

OR

CHALLANS DUCK, wild garlic, winter melon (SERVES 2)
2002 Domaine du Clos des Fées, Côtes du Roussillon Villages, Vieilles Vignes

FARMED CHEESE, condiment, baguette
(Supplement \$38 Per Person | Sharing Portion Additional \$18 Per Person)

SHIZUOKA AMANE MELON, peach gum, gula melaka

TULAMEEN RASPBERRY, baba, lemongrass
2012 Weingut D. Vollenweider, Wolfer Goldgrube, Mosel Riesling Spätlese

OR

ARAGUANI CHOCOLATE, almond, szechuan peppercorn
2007 Domaine des Chênes, Rivesaltes, Tuilé

\$488 PER PERSON

WINE ACCOMPANIMENT \$298 PER PERSON

CHEF-OWNER: **EMMANUEL STROOBANT** | WINE CONSULTANT: **TAN YING HSIEN, MW**

All prices are subject to service charge and prevailing government taxes