

GRAND OPULENCE

SCOTTISH SALMON, crème fraîche, sesame



OSCIETRA CAVIAR, smoked eel, wasabi

2022 Domaine des Ardoisières, Schiste, Coteau de Cevins, Savoie



MANJIMUP MARRON, buttermilk, perilla

2022 Vincent Gaudry, Constellation du Scorpion, Sancerre, Loire Valley



BUSAN ABALONE, scallop, courgette

2022 Domaine Philippe Chavy, Puligny-Montrachet, Rue Rousseau, Burgundy



SHIZUOKA KING CRAB, cannellini beans, green curry

2021 Domaine du Closel, La Jalousie, Savennières, Loire Valley



PERIGORD BLACK TRUFFLE, linguine, shiro kombu
(Supplement \$88 Per Person)



BRITTANY BLUE LOBSTER, vin jaune, morel mushroom

2002 Domaine des Lambrays, Morey-Saint-Denis, Burgundy

OR

CHALLANS DUCK, wild garlic, goji berry (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)



TOCHIOTOME STRAWBERRY, blue pea, thai basil



TULAMEEN RASPBERRY, baba, lemongrass

2012 Weingut D. Vollenweider, Wolfer Goldgrube, Mosel Riesling Spätlese

OR

ARAGUANI CHOCOLATE, almond, szechuan peppercorn

2008 Domaine des Chênes, Rivesaltes Ambré, Vin Doux Naturel



\$488 PER PERSON

WINE ACCOMPANIMENT \$288 PER PERSON



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

All prices are subject to service charge and prevailing government taxes