

NEW YEAR'S EVE DINNER

31 DECEMBER 2022, SATURDAY



N25 ALMAS CAVIAR

N25 almas caviar, nori, cauliflower



MANJIMUP MARRON

manjimup marron, buttermilk, oba



HOKURIKU KING CRAB

hokuriku tarabagani, maitake, lemongrass



NAGASAKI FLOUNDER

nagasaki hirame, razor clam, walnut



AMELA TOMATO

amela tomato, galangal, miso



ANJOU PIGEON [SERVED 2 WAYS]

anjou pigeon breast, togarashi, celeriac
anjou pigeon leg 'shepherd's pie'



CHEESE SUPPLEMENT [OPTIONAL]



NIIGATA LE LECTIER PEAR

niigata le lectier pear, cabernet sauvignon, cinnamon



MEDITERRANEAN WILLOWLEAF MANDARIN

mediterranean willowleaf mandarin, hojicha, single estate chocolate



CHEF-OWNER | **EMMANUEL STROOBANT**

RESTAURANT MANAGER | **SAMANTHA GOH**

WINE CONSULTANT | **TAN YING HSIEN, MW**