

OPULENCE



AMUSE BOUCHE

N25 aged caviar, cauliflower, tarragon



MANJIMUP MARRON

manjimup marron, buttermilk, oba



LOIRE VALLEY WHITE ASPARAGUS

loire valley white asparagus, vin jaune, lemongrass



BASQUE COUNTRY WILD TURBOT

basque country wild turbot, pike roe, green asparagus



ANJOU PIGEON [SERVES 2]

anjou pigeon, black nut, onion

OR

OMI BEEF

omi beef, nori, sand carrot



MANJARI CHOCOLATE

manjari chocolate, raspberry, lychee

OR

KOCHI DEKOPON

kochi mandarin, five X.P, combava



\$398 PER PERSON

WINE ACCOMPANIMENT \$248 PER PERSON

CHEESE SUPPLEMENT \$38 PER PERSON

PREMIUM OPTION \$168 (ADDITIONAL)

SHARING PORTION \$18 (ADDITIONAL)



CHEF OWNER
WINE CONSULTANT
RESTAURANT MANAGER

EMMANUEL STROOBANT
TAN YING HSIEN, MW
JOANNE WAI