

# ELEGANCE



## AMUSE BOUCHE

smoked beetroot, akita 'mountain' tonburi, wasabi



## BRITTANY PURPLE ARTICHOKE

brittany purple artichoke, black truffle, fig leaf



## LIGURIA TROMBETTA

liguria trombetta zucchini, ponzu, chili



## VOSGES GIROLLE

vosges girolle, ginger, fennel



## BATH WILD ASPARAGUS

bath wild asparagus, snap endo, nori



## PROVENCE PHILIBON MELON

provence philibon melon, ginger, ratafia



## MANJARI CHOCOLATE

manjari chocolate, raspberry, lychee

OR

## CORSICA WHITE PEACH

corsica white peach, kaffir lime, almond



**\$398 PER PERSON**

WINE ACCOMPANIMENT \$248 PER PERSON  
PREMIUM OPTION \$168 (ADDITIONAL)

CHEESE SUPPLEMENT \$38 PER PERSON  
SHARING PORTION \$18 (ADDITIONAL)



CHEF OWNER: **EMMANUEL STROOBANT**  
RESTAURANT MANAGER: **JOANNE WAI**  
WINE CONSULTANT: **TAN YING HSIEN, MW**