

ELEGANCE



AMUSE BOUCHE

smoked beetroot, akita 'mountain' tonburi, wasabi



BRITTANY PURPLE ARTICHOKE

brittany purple artichoke, fig leaf, coconut



ALBA WHITE TRUFFLE

alba white truffle, vin jaune, chinese celery



HIMALAYAN BLACK WINTER TRUFFLE

himalayan black winter truffle, ponzu, chili



KAMO EGGPLANT

kamo eggplant, girolle, hōjicha



TULAMEEN RASPBERRY

tulameen raspberry, gula melaka, pandan



TOTTORI NASHI PEAR

tottori nashi pear, araguani chocolate, cashew nut

OR

MADAGASCAR PINEAPPLE

madagascar pineapple, pink peppercorn, kaffir lime



\$398 PER PERSON

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

NON-ALCOHOLIC ACCOMPANIMENT \$148 PER PERSON

CHEESE SUPPLEMENT \$38 PER PERSON

SHARING PORTION \$18 (ADDITIONAL)



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