

# GRAND OPULENCE



## OSCIETRA CAVIAR

oscietra caviar, smoked eel, wasabi



## MANJIMUP MARRON

manjimup marron, buttermilk, oba  
(additional course – supplement \$68)



## SHIZUOKA KING CRAB

shizuoka king crab, borlotti beans, green curry



## BRITTANY BLUE LOBSTER

brittany blue lobster, vin jaune, daikon



## NAGASAKI HATA

nagasaki hata, asparagus, nori  
served with 30g of caviar



## OMI BEEF

omi beef, sand carrot, mala



## CORSICA PEACH

corsica peach, lassi, star anise seed



## TULAMEEN RASPBERRY

tulameen raspberry, baba, lemongrass

OR

## ARAGUANI CHOCOLATE

araguani chocolate, cashew nuts, szechuan peppercorn



**\$488 PER PERSON**

WINE ACCOMPANIMENT \$268 PER PERSON

PREMIUM WINE ACCOMPANIMENT \$468 PER PERSON

CHEESE SUPPLEMENT \$38 PER PERSON | SHARING PORTION ADDITIONAL \$18 PER PERSON



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

All prices are subject to service charge and prevailing government taxes