

# NATIONAL DAY DINNER MENU



**IMPERIAL OSCIETRA CAVIAR**  
kuruma prawn, lemongrass, lassi



**HOKKAIDO HAIRY CRAB**  
chilli, mantou, coriander



**BRITTANY BLUE LOBSTER**  
coconut, laksa, blue ginger



**NAGASAKI KINMEDAI**  
curry, turmeric, lady's finger



**OMI BEEF**  
cinnamon, black garlic, tamarind



**CARABAO MANGO**  
wolfberries, peach gum, gula melaka



**YAMASAKI PEACH**  
lychee, vanilla, cardamom



**\$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