

ELEGANCE



AKITA 'MOUNTAIN' TONBURI

akita 'mountain' tonburi, smoked beetroot, wasabi



CEPE MUSHROOM

perigord cepe, chawanmushi, garlic



BRITTANY PURPLE ARTICHOKE

brittany purple artichoke, yuzu kosho, celery



OSAKA MIZUNASU

osaka mizunasu, grenaille potato, ponzu



PROVENCE TROMBETTA ZUCCHINI

provence trombetta zucchini, black winter truffle, kabocha



AICHI PERSIMMON

aichi persimmon, butternut, olive oil



TULAMEEN RASPBERRY

tulameen raspberry, baba, lemongrass

OR

ARAGUANI CHOCOLATE

araguani chocolate, cashew nuts, szechuan peppercorn



\$398 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