

OPULENCE



OSCIETRA CAVIAR

caviar, smoked eel, wasabi



MANJIMUP MARRON

marron, buttermilk, oba



SHIZUOKA KING CRAB

king crab, cannellini beans, green curry



HOKKAIDO SCALLOP

scallop, winter leek, parsley



PERIGORD BLACK TRUFFLE

black truffle, linguine, shiro kombu
(SUPPLEMENT \$88 PER PERSON)



BRITTANY BLUE LOBSTER

blue lobster, eringi, vin jaune

OR

OMI BEEF

beef, sand carrot, mala



FARMED CHEESE

seasonal cheese, condiment, baguette
(SUPPLEMENT \$38 PER PERSON | SHARING PORTION ADDITIONAL \$18 PER PERSON)



AICHI PERSIMMON

persimmon, butternut, olive oil



TULAMEEN RASPBERRY

raspberry, baba, lemongrass

OR

ARAGUANI CHOCOLATE`

chocolate, cashew nuts, szechuan peppercorn



\$398 PER PERSON

WINE ACCOMPANIMENT \$248 PER PERSON

CHAMPAGNE EXPERIENCE ACCOMPANIMENT \$320 PER PERSON

PREMIUM WINE ACCOMPANIMENT \$468 PER PERSON



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

All prices are subject to service charge and prevailing government taxes