Master the Art of Sake: A Journey of Flavours, Pairings, and Live Jazz at The Masses

Saturday, 22 February 2025, 12pm

Bread Service
homemade sour dough, umami butter, caramel kaya

Snacks
Amelie Oyster | sea lettuce, lemon
Hay Smoked Hamachi | yuzu kosho, spring onion, ginger flower vinaigrette
Truffle Beignet | bone marrow creme, lardo, winter black truffle

Starter

Hokkaido Scallop |
petits pois, sunchoke puree, grenobloise, brown butter

(Choice between 2)
Wild Mushroom & Wagyu Beef tongue Chawanmushi|
morel, bone broth, smoked crème
OR
Wild Mushroom Chawanmushi
morel, bone broth, smoked creme

Main Course (Choice between 2)

Lobster Bouillabaisse |
blue mussels, white anchovy, clams, octopus, barley, lobster bisque

OR

Wagyu |
stuffed morel with braised beef cheek, pumpkin puree, asian jus

Pre-Dessert
Apple & Ginger Sorbet

Dessert
Banana & Fig | mascarpone ice cream, elderflower, honey

Specially for Mastercard card holders, enjoy $50 off your total bill (with a min. spend of $150) on your next visit to The Masses or Choon Hoy Parlor, only when the total bill is settled using a Mastercard credit or debit card.