

FIVE COURSE MENU

Welcome Champagne

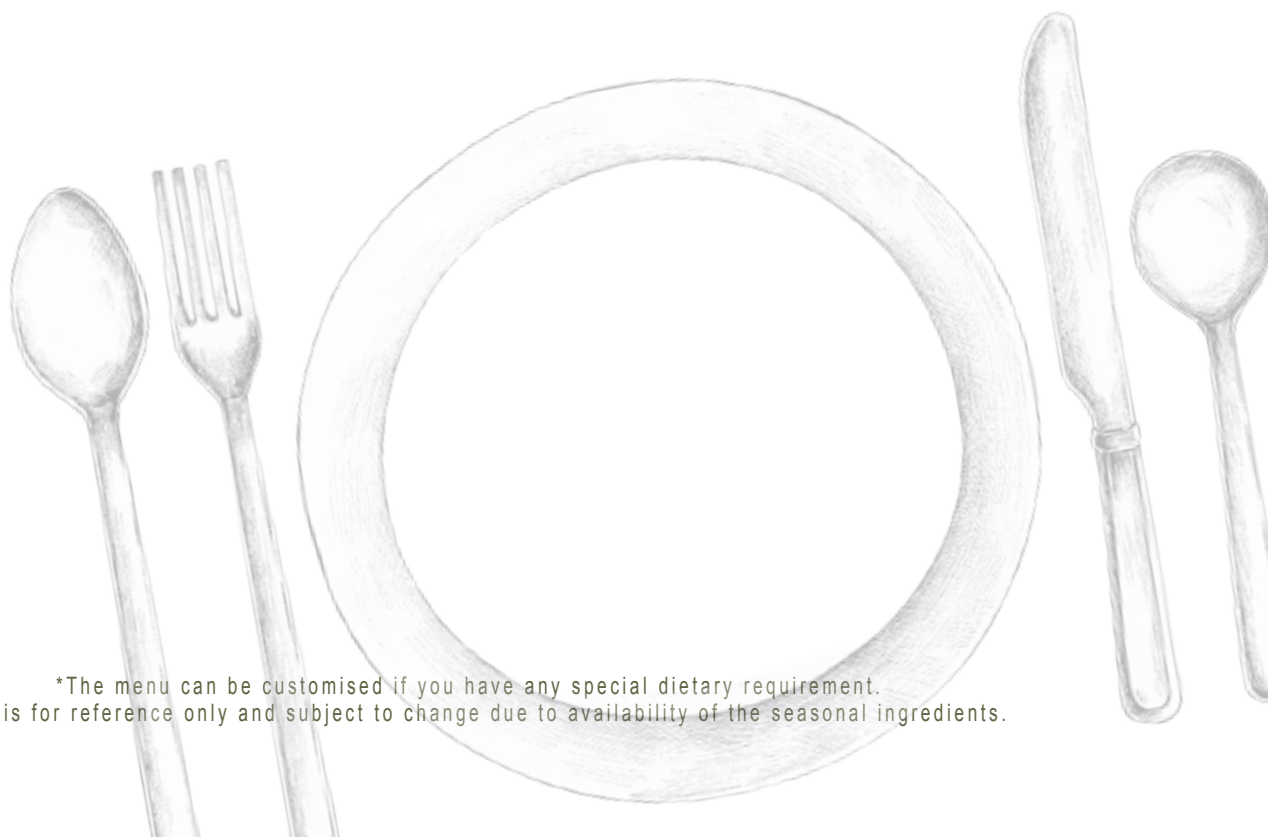
Hokkaido Scallop Carpaccio, Bottarga, Scallop XO

Sea Urchin Pudding

Housemade Black Truffle Tortelloni

Wagyu Beef Tri-Tip, Cacao Nibs, Seasonal Vegetables
(Beef is served medium-rare)

Jerusalem Artichoke Pudding, Chestnuts, Dulce de Leche



*The menu can be customised if you have any special dietary requirement.
Menu is for reference only and subject to change due to availability of the seasonal ingredients.