



SEVEN COURSE MENU

Welcome Champagne

Seasonal Oyster / Verjus Kaffir Vinaigrette

Homemade Duck Prosciutto / Cauliflower Gougeres

Chettinad Prawn Tartare / Lentil Cracker

Uni Chawanmushi / Lacto-organic Chicken, Chicken Skin

Cured Scallops / Bacon Tom Yum Dashi, Annato Oil

Bossam Pork / Forbidden Rice, Fall Salad

Jeju Live Abalone / Fermented Sakura Ebi Capellini, Ikura

Toriyama A4 Wagyu Chuck Roll / Borlotti Purée, Brocollini

Gorgonzola Cheese Cake / Pink Lady Apple, Hojicha Syrup



*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.