



Amuse Bouche

*

Apple Salad with Maine Lobster
Shiro Miso, Yuzu Kosho, Hazelnuts, Raisins, Shiso

Burrata with Grilled Green Asparagus
*Cantabrian Anchovies, Lemon,
Marcona Almonds, Parmesan*

"Kaya Toast"
*Seared Foie Gras, Pandan-Coconut Jam, Toasted Brioche,
Slow Cooked Egg Yolk, Foie Gras-Espresso Mousse*

Hamachi & Hokkaido Scallop "Ceviche"
Soy, Yuzu, Ikura, Coriander, Kinome

Majestic Oysters on the Half Shell (Ireland)
Half Dozen Oysters, Ponzu

Charcoal Grilled Octopus
*Kaffir Lime Aioli, Lardo, Japanese Herbs,
Tempura Sea Beans, Bonito, Nori*

Bouchot Mussels Mariniere
*White Wine, Lemon, Shallots, Parsley, Tarragon,
Grilled Baguette, Sauce Bearnaise*

Kaluga Queen Caviar (Supplement \$100)
Lemon Herb Blinis & Traditional Accompaniment

Tagliatelle Frutti Di Mare
Lobster, Clams, Baby Squid, Chili, Confit Tomato

Agnolotti with Italian Chestnuts
Black Truffles, Port Wine, Parmesan

Honey Miso Broiled Black Cod
*Hijiki Rice, House Made Japanese Pickles, Ikura,
Wasabi, Chives, Sesame*

Pan Seared Sea Bream "Laksa"
*Vietnamese Coriander, Rice Noodles,
Thai Basil, Calamansi, Curried Coconut Broth*

Lobster Pot Pie (Supplement \$15)
*French Black Truffles, Winter Vegetables,
Shellfish Velouté*

Smoked Maple Leaf Farms Duck Breast
Seared Foie Gras, Confit Kumquats, Ginger, Fennel

Dutch Milk-Fed Veal Chop
*Fingerling Potatoes, Lemon,
Veal Jus with Black and Golden Garlic*

Slow Braised Colorado Lamb Shank
*Romesco, Marcona Almonds, Capers,
Parmesan Polenta*

Livingstone Australian Wagyu New York Steak
*Potato-Fontina Gratin, Mushroom Purée,
Red Wine-Veal Reduction, Black Truffles*

USDA Prime Côte de Boeuf for Two (Supplement \$40 Each)
*Black Truffles, Roasted Bone Marrow,
Aligot Potatoes, Brussels Sprouts*

Salted Caramel Soufflé
Farmer's Market Fuji Apple Sorbet

Raspberry Chocolate Millefeuille
*Chocolate Cremeux, Raspberry Jam,
Chocolate Shortbread, Raspberry Lychee Sorbet*

MERRY CHRISTMAS FROM OUR CULINARY TEAM

Chefs Greg, Thiru, Nel, Derrick, Yash, Sam, Pao Kee, Harvin, Kevin, Ryan, Felicia, Ria, Wai Chun, Nil

SGD 185 ++

Prices are subject to prevailing Goods and Services Tax and 10% Service Charge