



MENU

Starters

Mixed Herbs and Greens Salad, Citrus Dressing

110

Grilled Seasonal Prawns, Olive Oil, Herbs

160

Vichyssoise - Leek and Potato Soup

90

Clams, White Wine, Clams Stock, Tomatoes, Fennel

180

Roasted Bone Marrow, Shallot Confit, Bacon, Crème Fraiche

170

Grilled Ox Tongue, Parsley

95

Charcuterie Platter

280

Iberian Ham (36 Months)

220



MENU

Mains

Maine Lobster Linguine, Crustacean Sauce

260

Crispy Scales Amadai Fish, Leeks, Seaweed Veloute

450

Grilled Hokkaido Pork Belly, Carrots, Savoy Cabbage, Olive oil, Pork Jus

330

Duck Leg Confit, Mushroom Ragout, Poultry Jus

260

Moroccan Spiced Whole Roasted Chicken

790

Charred Wagyu Striploin from Ranger's Valley, 180g, Herbs Salad

340

Charred Wagyu Ribeye Marbling 5, 600g, Herbs Salad

820

Desserts

Freshly Baked Pandan Madeleines, Coconut Ice Cream (15mins)

100

Dark Chocolate Fondant, Yuzu Sorbet

100

Fresh Farm Cheese

120