



Camille

5-Course Dinner | \$108++ per pax | Min. 2 pax



CAMILLE BREAD SERVICE

KOMBU PARKER ROLL SERVED WITH 2 FLAVOURED BUTTERS

Complimentary first loaf

FIRST COURSE

HEIRLOOM TOMATO & WATERMELON CARPACCIO

YUZU COMPRESSED WATERMELON | SMOKED CHEESE | SHISO | HEIRLOOM TOMATO

SECOND COURSE

TRUFFLED POTATO ESPUMA

POTATO NEST | ONSEN EGG | CHIVE

THIRD COURSE

LA SAINT-JACQUES

PAN SEARED SCALLOP | PEA AND WASABI | SCALLOP VELOUTE | NORI

MAINS

BINCHO GRILLED TAI

EDAMAME PUREE | ASPARAGUS BUNDLE | MEDLEY CAVIAR BUERRE BLANC

OR

WAGYU STRIPLOIN

SHIMEJI & BRUSSEL SPROUTS FRICASSE | POMME PUREE | JUS AUX YUZU KOSHO

DESSERT

BLACK AND WHITE FOREST

SALTED WHITE CHOCOLATE SNOW | MACERATED APPLE, CHERRY & FENNEL
CHERRY GRANOLA FENNEL WHITE CHOCOLATE GANACHE | CHERRY SORBET

CHOCOLATE & COFFEE SOIL CHERRY COULIS | MUSHROOM MERINGUE | GUANAJA 70% CHOCOLATE MOUSSE

*Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subjected to 10% service charge and prevailing government taxes.*

