



3-Course Dinner | \$85++ per pax

APPETISERS

HEIRLOOM TOMATOES (V)

Heirloom Tomato | Kombu & Tomato Consomme | Frozen Basil & Parmesan Espuma

OR

JAPANESE MUSHROOM CONSOMME (V)

Grilled Maitake | Japanese Oyster Mushroom | Tempura Enoki

OR

PAN SEARED SCALLOPS

(SUPPLEMENT \$12++)

Fermented Baby Corn | Torched White Corn | Miso Emulsion

OR

PAN SEARED FOIE GRAS

(SUPPLEMENT \$16++)

Passion Fruit Gel | Kabu Fukumeni | Umami Genmaicha

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MAIN COURSE

WHITE MISO GLAZED BLACK COD

Asparagus | Ikura | Brandade Croquette | Sansho Ko | Sakura Ebi Emulsion | Shiso Oil

OR

MAGRET DE CANNARD

Roasted Magret Duck Breast | Marinated Plum & Heirloom Beetroot
Beetroot & Umeboshi Coulis | Ume Shiso Jus

OR

'ROBBIN ISLANDS' FULL BLOOD WAGYU FLAT IRON MBS 7 (160G)

(SUPPLEMENT \$25++)

Salt Baked Celeriac with Balsamic Teriyaki | Confit Banana Shallot | Yuzu Kosho

OR

BOSTON LOBSTER 'FRUITS DE MER'

(SUPPLEMENT \$20++)

Lobster Tail | Scallop | Asari Clams | Asari Dashi Veloute | Seasoned Shichimi

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DESSERT

BLACK & 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

OR

BABA AU RHUM

Yuzu Rhum | Mandarin | Yuzu Curd | Brie Ice Cream

OR

PINEAPPLE TART

Caramelized Pineapple | Frangipane | Shoyu Ice Cream

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.

V: Vegetarian-friendly