Camille

5-Course Premium Dinner | $138++ per pax | Min. 2 pax

CAMILLE BREAD SERVICE

KOMBU PARKER ROLL SERVED WITH 2 FLAVOURED BUTTERS

Complimentary first loaf

FIRST COURSE

CONFIT FENNEL & BEETROOT

BROWN BUTTER FENNEL | JAPANESE PICKLED BEETROOT | MIKAN | STRACCIATELLA

SECOND COURSE

MUSHROOM CONSOMMÉ ROYALE

FOIE GRAS CUSTARD | MAITAKE MUSHROOM | TRUFFLE

THIRD COURSE

SEAFOOD VOL AU VENT

LOBSTER | PRAWN | SCALLOP | SHISO HOLLANDAISE

MAINS

BINCHO GRILLED SILVER COD

SEA URCHIN RISOTTO | ASPARAGUS | AVRUGA

OR

ROBBIN ISLAND FLAT IRON WAGYU MBS7

POTATO PAVE | SANSHO PEPPERCORN JUS | GRILLED MAITAKE

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.