



# Camille

A LA CARTE MENU



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### CAMILLE BREAD SERVICE

Served with Kombu Parker Roll and Daily Selection of Two Flavoured Butters  
First loaf is complimentary, additional loafs supplementary 7 each

## APPETISERS

GRILLED AUSTRALIAN SEA PRAWNS	32
Spicy Tomato Gel   Sakura Ebi Tempura   Sakura Ebi Emulsion	
A5 HOKKAIDO BEEF & TUNA AKAMI TARTARE (FOR 2 PERSONS)	42
Cold Smoked A5 Hokkaido Beef   Tuna Akami   Condiments Freshly Grated Wasabi   Puffed Rice	
HEIRLOOM TOMATOES (V)	26
Heirloom Tomato   Kombu & Tomato Consommé Frozen Basil & Parmesan Espuma	
TEXTURES OF ARTICHOKE	28
Sunchoke Chawanmushi   Artichoke Petal Tempura   Artichokes Barigoule Artichoke Confit   Purslane   Tonburi   Bacon   Burnt Leek Dashi   Dill Oil	
PAN SEARED SCALLOPS	28
Fermented Baby Corn   Torched White Corn   Miso Emulsion	
PAN-FRIED FOIE GRAS	32
Passion Fruit Gel   Kabu Fukumeni   Roselle Leaves   Umami Genmaicha	
JAPANESE MUSHROOM CONSOMMÉ (V)	24
Grilled Maitake   Japanese Oyster Mushroom   Tempura Enoki	



## MAINS

BOSTON LOBSTER "FRUITS DE MER"	58
Lobster Tail   Scallop   Asari Clams   Asari Dashi Velouté   Seasoned Shichimi	
MAGRET DE CANARD	46
Roasted Magret Duck Breast   Marinated Plum & Heirloom Beetroot Beetroot & Umeboshi Coulis   Ume Shiso Jus	
WHITE MISO GLAZED BLACK COD	48
Asparagus   Ikura   Brandade Croquette   Sansho Ko   Sakura Ebi Emulsion   Shiso Oil	
'ROBBINS ISLAND' FULL BLOOD WAGYU FLAT IRON MBS 7 (160GM)	62
Salt Baked Celeriac with Balsamic Teriyaki   Banana Shallot Confit   Yuzu Kosho	
GRILLED RACK OF LAMB	56
Grilled Rack of Lamb with Mint Glaze   Nasu Dengaku Watermelon Radish   Shungiku Pistou	
BINCHO GRILLED FRENCH CHICKEN	36
Ginger & Soy Jus   Fried Gobo   Yamaimo Puree   Awayuki Snow Salt	

## DESSERTS

BLACK & WHITE FOREST (FOR 2 PERSONS)	32
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	
BABA AU RHUM	17
Yuzu Rhum   Mandarin   Yuzu Curd   Brie Ice Cream	
PINEAPPLE TART	20
Caramelized Pineapple   Frangipane   Shoyu Ice Cream	
BRIE DE MEAUX	22
Japanese Fruits   Preserved Persimmon   Crackers	