



EXPERIENCE

258 Per Guest
98 Mixed Beverage Selection
188 Voyage Pairing

ELEGANCE

(including ♠)

358 Per Guest
188 Mixed Beverage Selection
288 Voyage Pairing
588 Absolve Pairing

Amuse Bouche ^{GF}

Beeswax and caviar

Kinmedai ^{GF}

Pickled beetroot
Marigold and kabosu



Morel Pie ^{A N}

Walnut, miso and lotus root
Vin jaune and curry sabayon

Les Berlingots ^V

Signature dish of Anne-Sophie Pic
Squash, meadowsweet and sobacha



Langoustine and Caviar ^{A GF}

Ginger flower and vanilla beurre blanc
Celtuce, lychee and sake

Wagyu Beef A4

Marinated with cardamom leaves
Modern béarnaise with peppercorn and pepper leaves

or

Wild Seabass ^{GF}

Laksa, tsukudani and genmaicha
Cabbage filled with clams

Young Comté ^V

Woodruff
Caraway ice cream

Dessert

Dessert creations will be unveiled separately for your selection

Our colleagues will assist you with any dietary requirements.
(A) Alcohol (GF) Gluten Free (N) Nuts (P) Pork (V) Vegetarian

All above stated prices are in Singapore Dollars and subject to 10% service charge and prevailing 9% goods and services tax.



DESSERT CREATIONS

White Mille-feuille

Tie Kuan Yin oolong tea
Ginger flower and yuzu

or

Chocolate ^N

Roasted vanilla, truffle ice cream
Black caraway

or

Pear and Gedeo Coffee ^A

Pear roasted with chestnut honey
Green cardamom and yuzu

CURATED CHEESES + 3 8

Add a special touch to your meal with an assortment of fine cheeses from our artisanal trolley presented by our service team.

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