



**Amuse Bouche**

\*\*\*

**Apple Salad with Maine Lobster**  
Shiro Miso, Yuzu Kosho, Hazelnuts, Raisins, Shiso

**Burrata with Grilled Green Asparagus**  
Cantabrian Anchovies, Lemon,  
Marcona Almonds, Parmesan

**"Kaya Toast"**  
Seared Foie Gras, Pandan-Coconut Jam, Toasted Brioche,  
Slow Cooked Egg Yolk, Foie Gras-Espresso Mousse

**Hamachi & Hokkaido Scallop "Ceviche"**  
Soy, Yuzu, Ikura, Coriander, Kinome

**Seafood Platter For Two (Supplement \$30 Each)**  
Alaskan King Crab, Maine Lobsters, Jumbo Prawns, Majestic Oysters

**Charcoal Grilled Octopus**  
Kaffir Lime Aioli, Lardo, Japanese Herbs,  
Tempura Sea Beans, Bonito, Nori

**Bouchot Mussels Mariniere**  
White Wine, Lemon, Shallots, Parsley, Tarragon,  
Grilled Baguette, Sauce Bearnaise

**Kaluga Queen Caviar (Supplement \$100)**  
Lemon Herb Blinis & Traditional Accompaniment

**Tagliatelle Frutti Di Mare**  
Lobster, Clams, Baby Squid, Chili, Confit Tomato

**Agnolotti with Italian Chestnuts**  
Black Truffles, Port Wine, Parmesan

\*\*\*

**Honey Miso Broiled Black Cod**  
Hijiki Rice, House Made Japanese Pickles, Ikura,  
Wasabi, Chives, Sesame

**Pan Seared Sea Bream "Laksa"**  
Vietnamese Coriander, Rice Noodles,  
Thai Basil, Calamansi, Curried Coconut Broth

**Lobster Pot Pie (Supplement \$15)**  
French Black Truffles, Winter Vegetables,  
Shellfish Velouté

**Smoked Maple Leaf Farms Duck Breast**  
Seared Foie Gras, Confit Kumquats, Ginger, Fennel

**Dutch Milk-Fed Veal Chop**  
Tarragon Glazed Carrots, Lemon,  
Veal Jus with Black and Golden Garlic

**Kinross Station Double Lamb Chop (180g)**  
Amela Tomatoes, Cucumber, Jalapeno, Coriander,  
Indian Spiced Lamb Jus

**Grilled Snake River Farms "American Wagyu" Eye of Rib Steak**  
Potato-Fontina Gratin, Smoky Shallot Puree,  
Red Wine-Veal Reduction, Chives

**USDA Prime Côte de Boeuf for Two (Supplement \$40 Each)**  
Black Truffles, Roasted Bone Marrow,  
Aligot Potatoes, Brussels Sprouts

\*\*\*

**Salted Caramel Soufflé**  
Farmer's Market Fuji Apple Sorbet

**Raspberry Chocolate Millefeuille**  
Chocolate Cremeux, Raspberry Jam,  
Chocolate Shortbread, Raspberry Lychee Sorbet

**HAPPY NEW YEAR FROM OUR CULINARY TEAM**

**Chefs Greg, Thiru, Nel, Derrick, Yash, Sam, Pao Kee, Harvin, Kevin, Ryan, Felicia, Ria, Wai Chun**

**SGD 200 ++**

Prices are subject to prevailing Goods and Services Tax and 10% Service Charge