

Festive course menu

5 dishes course

Oysters

Sakoshi Bay Oysters (2pcs)

Micui Winter Buri

Lightly smoked Winter Buri (Yellowtail), vin blanc sauce

Truffle Risotto

Mushroom risotto, truffle oil. Black truffle

Austige Wagyu

Roasted Austige Wagyu Rump Beef, Wasabi, Dijon mustard, Jus

Dessert of the day

Chef's dessert of the day

\$88

per person

8 dishes course

Amuse

Chef's seasonal appetizer of the day

Micui Winter Buri

Lightly smoked Winter Buri (Yellowtail), vin blanc sauce

Venison Carpaccio

Venison tenderloin carpaccio, berry sauce

Risotto

Porcini, shiitake and shimeji mushroom, truffle oil

Amadai

Amadai fish poele, amadai consommé.

Wagyu Beef

Austige Wagyu Beef Rump Steak

Dessert of the day

Chef's dessert of the day

\$148

per person

**Order from 2 people, not for sharing. *All prices indicated are subject to 10% SVC.*

**Menu and dishes are subject to change without prior notice. *The main course can be substituted if you have any dietary restrictions.*

sides | bar nibbles

Prosciutto

Prosciutto, caramelized pear, pickles, olives

26

Pâté de Campagne

Traditional "Pâté de Campagne" (Iberian Pork), grain mustard, pickles, bread

26

Foie Gras Terrine

Slow cooked French duck Foie Gras "Terrine", homemade jam, bread

48

Charcuterie

Prosciutto, Honey ham, Iberico pork Chorizo, Manchego cheese, Mimolette cheese, olives, pickles, *for 2 people

48

Sakoshi Bay Oyster

6 pcs Oysters from Sakoshi Bay, Hygo, Japan

48

Wara-Smoked Tuna

Rice straw smoked Katsuo (Bonito tuna) from Kagoshima, Japan. Blue cheese dijonaise sauce, garlic chive oil

25

Ora King Salmon

Ora King Salmon cured in coffee, mint pea purée, black olive and spice crumble

28

Chef Salad

Vegetables, walnut and balsamic dressing, shredded cheese

18

pasta | risotto

Onion Gratin Soup	18
Homemade caramelised onion soup, baguette, cheese	
Grilled Squid, Squid Ink Risotto	38
Grilled squid stuffed with squid ink risotto, romesco and yoghurt sauce	
Porcini Risotto	28
Porcini, shiitake, shimeiji mushroom, cream, Parmigiano cheese, truffle oil	
Crab Tomato Cream Spaghetti	32
Spaghetti, lemon glass and shrimp paste, crab meat, tomato sauce, cream	

mains

20 – 25 min to serve

Seabass	48
Pan-fried seabass, paprika mariner (mussels, lemon glass) sauce, herbs	
Grilled Iberico Pork Collar	48
Grilled Iberico pork collar, black garlic purée, jus medium well done 200 g	
Lamb Chops	48
Roasted Australian lamb chops (2pcs), beetroot puree medium 2 pcs	
Roasted Duck Breast	45
Roasted maple leaf duck, Burdock puree medium 200 g	
Roasted Austige Wagyu Beef Rump	78
Roasted Australian wagyu beef rump cap, wasabi, Dijon mustard, jus medium rare 200 g	

sides | bar nibbles

Bread	6	Crispy Chicken	12
French Fries	12	Roasted Nuts	5
Truffle Fries	16	Olives	5
Sautéed Vegetables	10	Homemade Pickles	8
Salad	12	Assorted Cheese	18

dessert

Tiramisu
Mascarpone, coffee, rum
20

Chocolat
Chef's Gateau Au Chocolat
18

Crème Caramel
Silky pudding, caramel, fresh fruits
16