

GRAND OPULENCE



OSCIETRA CAVIAR

oscietra caviar, smoked eel, wasabi



MANJIMUP MARRON

manjimup marron, buttermilk, oba
(additional course – supplement \$68)



SHIZUOKA KING CRAB

shizuoka king crab, borlotti beans, green curry



BRITTANY BLUE LOBSTER

brittany blue lobster, vin jaune, daikon



BASQUE COUNTRY WILD TURBOT

basque country wild turbot, white asparagus, nori
served with 30g of caviar



OMI BEEF

omi beef, sand carrot, mala



SHIZUOKA MUSKMELON

shizuoka muskmelon, goji berry, coconut



TULAMEEN RASPBERRY

tulameen raspberry, baba, lemongrass

OR

ARAGUANI CHOCOLATE

araguani chocolate, cashew nuts, szechuan peppercorn



\$488 PER PERSON

WINE ACCOMPANIMENT \$268 PER PERSON

PREMIUM WINE ACCOMPANIMENT \$468 PER PERSON

CHEESE SUPPLEMENT \$38 PER PERSON | SHARING PORTION ADDITIONAL \$18 PER PERSON



CHEF OWNER: **EMMANUEL STROOBANT**
WINE CONSULTANT: **TAN YING HSIEN, MW**

All prices are subject to service charge and prevailing government taxes