

# FOUR HANDS DINNER STROOBANT X LAVERGNE-MORAZZANI



## **IMPERIAL OSCIETRA CAVIAR (Lavergne-Morazzani)**

brioche french toast, crème fraiche, onion jus



## **MINQUIERS BLUE LOBSTER (Stroobant)**

vin jaune, mitsuba, smoked butter



## **BRITTANY LANGOUSTINE (Lavergne-Morazzani)**

popped rice, vinegar, wasabi



## **BASQUE COUNTRY TURBOT (Lavergne-Morazzani x Stroobant)**

matsutake mushroom, white balsamic



## **A4 OMI BEEF (Stroobant)**

kabocha pumpkin, swiss chard, szechuan peppercorn



## **CAMEMBERT FROM TREMBLAYE (Lavergne-Morazzani)**

mostarda, hibiscus



## **YAMANASHI APPLE & PEAR (Stroobant)**

vanilla, yoghurt, soy



**\$398 PER PERSON**

WINE ACCOMPANIMENT \$268 PER PERSON  
PREMIUM WINE ACCOMPANIMENT \$468 PER PERSON



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

All prices are subject to service charge and prevailing government taxes.