

# NEW YEAR'S EVE MENU



## **AMUSE BOUCHE**

loire valley oscietra caviar, nori, celeriac



## **EHIME GAZAMI CRAB**

ehime blue crab, avocado, coriander



## **LOCH FYNE SCALLOP**

loch fyne scallop, black winter truffle, shiro kombu



## **NAGASAKI SOLE**

nagasaki sole, razor clam, saffron



## **LANDES FOIE GRAS**

landes foie gras, apple, port



## **ANJOU PIGEON**

anjou pigeon, kabetsu, sarawak pepper, ume  
leg 'en parmentier'



## **TOCHIOTOME STRAWBERRY**

tochiotome strawberry, wild basil, rhubarb



## **TOTTORI NASHI PEAR**

tottori nashi pear, araguani, almond



**\$528 PER PERSON**

WINE ACCOMPANIMENT \$328 PER PERSON  
PREMIUM WINE ACCOMPANIMENT \$496 PER PERSON

CHEESE SUPPLEMENT \$38 PER PERSON



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