

OPULENCE



OSCIETRA CAVIAR

oscietra caviar, smoked eel, wasabi



YAMAGATA BOTAN EBI

yamagata botan ebi, ika, kimchi



SHIZUOKA KING CRAB

shizuoka king crab, borlotti beans, green curry



BRITTANY BLUE LOBSTER

brittany blue lobster, vin jaune, cepe



OMI BEEF

omi beef, sand carrot, mala



AICHI PERSIMMON

aichi persimmon, butternut, olive oil



TULAMEEN RASPBERRY

tulameen raspberry, baba, lemongrass

OR

ARAGUANI CHOCOLATE

araguani chocolate, cashew nuts, szechuan peppercorn



\$398 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