

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, kyabetsu, 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 | 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