

NEW YEAR'S EVE LUNCH MENU



AMUSE BOUCHE

loire valley oscietra caviar, nori, celeriac



LOCH FYNE SCALLOP

loch fyne scallop, black winter truffle, shiro kombu



ANJOU PIGEON

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



TOCHIOTOME STRAWBERRY

tochiotome strawberry, wild basil, rhubarb



\$328 PER PERSON

WINE ACCOMPANIMENT \$188 PER PERSON
PREMIUM WINE ACCOMPANIMENT \$276 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