

# OPULENCE



## AMUSE BOUCHE

smoked eel, oscietra caviar, wasabi



## MANJIMUP MARRON

manjimup marron, buttermilk, oba



## SHIZUOKA KING CRAB

shizuoka king crab, borlotti beans, green curry



## HOKKAIDO SCALLOP

hokkaido scallop, winter leek, parsley



## ALBA WHITE TRUFFLE

alba white truffle, linguine, shiro kombu  
(additional course – supplement \$88)



## BRITTANY BLUE LOBSTER

brittany blue lobster, wild mushroom, vin jaune

OR

## OMI BEEF

omi beef, sand carrot, mala



## AICHI PERSIMMON

aichi persimmon, butternut, olive oil



## TULAMEEN RASPBERRY

tulameen raspberry, lychee, lemongrass

OR

## ARAGUANI CHOCOLATE

araguani chocolate, cashew nuts, szechuan peppercorn



## \$398 PER PERSON

WINE ACCOMPANIMENT \$248 PER PERSON

CHAMPAGNE EXPERIENCE ACCOMPANIMENT \$320 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