

# DINNER

## A LA CARTE SIGNATURES

### APPETIZER

Braised Octopus, Grilled Onion  
Salad, Roasted Hazelnut, Basil  
\$19

### FISH

Steamed Mediterranean Seabream  
Broccolis, Salted Lemon Paste,  
Black Olive Powder  
\$26

### MEAT

Striploin Beef, Banana Shallot  
Papillote, Tarragon Coulis, Dry  
Capers and Anchovy  
\$29

### SHARING SIGNATURE

500g Pork Belly Marinade with  
Beetroot, Beetroot Braised with  
Lemon and Rosemary  
\$38

### DESSERT

Macaron, Black Colombian  
Coffee Jelly, Speculoos Cream,  
Cocoa Sorbet  
\$11

### APPETIZER

Artichoke Salad, Raspberry, Melisse  
\$15

Smoked Raw Foie Gras, Water Cress  
Juice, Green Apple Skin and Radish  
Salad, Achillee Mille Feuilles  
\$18

### FISH

White Tuna Marinade with Reine des Pres,  
Chickpea Mash, Apricot Jus, Reine des  
Pres Syrup  
\$19

Pan Seared Red Snapper, Laksa Juice  
Reduction, Pumpkins, Shrimp Powder,  
Carry Leaf and Pumpkin Seed Crumble  
\$24

### MEAT

Duck Leg Confit, Asparagus Mash and  
Pickles, Duck Jus Infuse with Cassis  
\$22

Braised Cheek Beef, Sauteed Pok Choy,  
Beef Jus with Capsicum, and long pepper  
\$24

### DESSERT

Poached Pineapple, Coriander Sorbet,  
Pineapple and Star Anise Foam  
\$11

Hot Chocolate Milk Infuse with Roasted  
Aubepine, Gianduja, Jelly, Rice Ice Cream  
\$12

## LAISSEZ-VOUS ALLER

### DISCOVERY MENU

4-COURSE \$68++

6-COURSE \$98++