

Set Dinner

Three Course | 88 per person

Appetiser

Hokkaido Scallop Carpaccio 🌱
Citrus Dressing, Macadamia, Grapefruit,
Sourdough Croutons



Beef Tenderloin Carpaccio
Black Angus Beef Tenderloin, Mustard Dressing, Arugula,
Parmesan Cheese, Caramelised Walnuts

Burrata & Heirloom Tomatoes 🌱 🍷 🌱
Arugula, Fennel Compote, Basil Oil, Candied Walnuts,
Pedro Ximenez

Hamachi Tiradito
Mandarin Ponzu, Truffle, Garlic Chips



Main

Black Cod 🌱 🍷
Asparagus, Green Peas, Celeriac, Salsa Verde

Cochinillo Asado 🌱 🐷
Spanish Suckling Pig, Apple & Calvados Puree, Pork Jus



Beef Tenderloin 🌱
Grass-fed Beef Tenderloin, Port Wine Sauce, Jerusalem Artichokes
Add Foie Gras +8

Australian Wagyu Striploin 🌱 +20
MBS 7+ 300g



Porcini Mushroom Risotto 🌱
Porcini Mushrooms, Aged Acquerello Rice,
Black Truffle Essence, Mascarpone, Parmesan Cheese

Dessert

Pie de Limon
Lemon Curd, Almond Cream, Meringue, Citrus Ice Cream

Cacao 🌱
Guanaja Chocolate, Chocolate Joconde, Hazelnut, Amaretto

Burnt Basque Cheesecake +6
Apple, Vanilla Ice Cream



Gluten-free 🌱 Vegetarian 🌱 Contains dairy 🍷 Contains nut 🌱 Contains pork 🐷 Sustainably sourced 🌱
If you have any food allergies or intolerance, please inform our service associates.
All prices are listed in Singapore Dollars (S\$) and subject to a 10% service charge
and prevailing goods & services tax (GST).