



Dinner Menu

3-Course Dinner

88

Appetisers

Hokkaido Scallop Carpaccio

Citrus Dressing | Macadamia | Grapefruit | Sourdough Croutons

Burrata & Heirloom Tomatoes

Arugula | Fennel Compote | Basil Oil | Candied Walnuts | Pedro Ximenez

Hamachi Tiradito

Crisp Quinoa | Yuzu Ponzu | Truffle Oil | Garlic Chips

Roasted Butternut Squash Velouté

Garlic Crouton | Pearl Couscous | Chives Oil

Main Course

Confit De Canard

Slow Cooked Duck Leg | Lentil Basquaise | Chorizo | Zesty Gremolata | Vincotto Reduction

Or

Angus Beef Tenderloin

Escalivada | Jerusalem Artichokes | Port Wine Reduction

Or

Bacallà A La Llauna

Atlantic Cod Fish | Arbequina Olive Oil | Cannellini | Piquillo Pepper | Datterini Tomato

Or

Chermoula Spiced Roasted Cauliflower Steak (V)

Peperonata | Saffron Polenta | Hazelnut Crumble | Artichoke | Romesco

Dessert

Strawberry Tres Leches

Strawberry | Tahitian Vanilla | Chantilly

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).