

3 Course Prelude Menu

Chef's Appetiser

Choice of Main

Mongolian Style Curried Lamb Rack

Braised Spice Jus, Glazed Carrot

Or

Canton Style Steamed Coral Trout

Caipo, Sour Mustard, Ginger Scallion, Crispy Garlic, Dashi Braised Radish

Or

Kiwami Aus Wagyu MBS9 Striploin

*Pistachio Purée, Air Dried Beef "XO Shallot Dashi Jus, Silken Potato, Cevennes Onion Parcel
(Supplement +\$40)*

Chef's Dessert

Mignardise

\$84++ / Pax

Wine Pairing Flight of 3 - \$88++ | Flight of 5 - \$128++

Kindly note that choice of either Set Menu or A la Carte Menu applies to the entire party.

5 Course Discovery Menu

Memories

Bonito Tartare

Quinoa, Yuzu Kosho

Petuna Ocean Trout

*Sour Plum Vinaigrette, Citrus, Apple
(Supplement Caviar +\$25)*

Pork Collagen Bone Broth

Tiger Prawn, Morel Mushroom

Maple Leaf US Duck "XO Style"

Onsen Egg, Burnt Leek Emulsion, Brioche

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(Supplement +\$40)*

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Heirloom Tomato

Aiyu Jelly, Oolong Tea, Strawberry

Or

Canton Classic

Mango, Pomelo, Sago

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Mignardise

\$128++ / Pax

Wine Pairing Flight of 3 - \$88++ | Flight of 5 - \$128++

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