

Voyage Menu

Straits Memories

*Genting Highland Tomato
Cameron White Corn
Local Baby Papaya
Osmanthus*

Spencer Gulf Hiramasa

Ginger Flower Gastrique, Perfumed Local Greens

Shanghainese Hairy Crab Roe

Kyoto Soy Curd, Brown Crab, Uni

Dragon Head Fish “Popiah”

Burnt Green Chilli Sauce, Green Shisho

Fish Soy Collagen Soup

Marble Goby, Yuba Skin, Pork Skin, Bamboo Fungus

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South Africa Island Abalone

*Risoni, Sakura Ebi, Roasted Seaweed
(Supplement +\$28)*

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4 Days Dry Aged Brisbane Quail “Roti”

Tian Mian Jiang, Ku Qiao Cha, Apricot

or

Juku Japanese Sustainable Wagyu A4 Striploin

*Black Pepper Croquettes, Pickled Mustard Green, Cauliflower
(Supplement +\$40)*

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Almond

Gavotte, Mochi, Nuts, Apricot

Mignardise

\$168** / Pax

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

Kindly note that the same menu has to be enjoyed by the entire party.