



6-Course Voyage Menu

Memories

Japanese Bluefin Tuna

*Parcel of Bluefin Tartare with Quinoa,
Ginger Flower Pickled Nashi Pear,
Fruity Soy Dressing with Grapefruit Oil*

Shanghainese Hairy Crab Roe

Brown Crab, Soy Curd, Baguette

BBQ South African Abalone

Risoni, Chicken Jus, Grapes

Pork Trotter “Crepinette”

Mei Cai Ragu, Sweet Vinegar Jus, Mushroom

15 Days Dry Aged US Duck Crown

Eight Prosperity

Heirloom Tomato

Aiyu Jelly, Oolong Tea, Strawberry

Mongolian Milk Curd

Valrhona Ivoire, Greek Yoghurt, Blueberry

Petit Four

\$188+ / Pax

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