

Voyage Menu

Straits Memories

*BBQ Abacus Seed
Osmanthus*

Heirloom Tomatoes

Flower Tea, Yuzu, Sorrels

Shanghainese Hairy Crab Roe

Pickled Chili, Brown Crab, Crystal Bread

Dragon Head Fish “Popiah”

Burnt Green Chilli Sauce, Green Shisho

Straits Catch

Marble Goby, Pork Skin, Soy Collagen, White Peppercorn

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South Africa Abalone “BBQ”

*Pearl Barley, Kombu, Barbeque Sauce
(Supplement +\$28)*

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Brisbane Quail

Apricot, Madeira Mountain Pepper Jus, Cha Soba

or

Japanese Miyazaki A5 Tenderloin

*Cauliflower, Wagyu Croquette, Black Pepper Jus
(Supplement +\$40)*

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Milk Curd

Pistachio, Greek Yogurt, Valrhona Ivoire Chocolate

Mignardise

\$168 / Pax**

Wine Pairing Flight of 2 - \$58** | Flight of 3 - \$88** | Flight of 5 - \$128**

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