

Voyage Menu

Straits Memories

*BBQ Abacus Seed
Osmanthus*

Peruvian Tamarillo

Chrysanthemum, Amela Tomato, Passionfruit

Shanghainese Hairy Crab Roe

Pickled Chilli, Brown Crab, Crystal Bread

Toyama Bay Firefly Squid

Xin Jiang Spices, Piperade, Shishito Pepper

Pork Collagen Bone Broth

Soft Bone Cartilage, Fungus, Lotus Root, Soy Milk

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South Africa Abalone “BBQ”

*Canton Cheung Fun, Dried Shrimp Ragu, Pickles
(Supplement +\$28)*

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NZ Chatham Island Blue Cod

Spinach Purée, Fermented Black Bean Beurre Blanc

or

Iberico Albanico Rose “Charsiew”

Daikon Roll, Stone Fruit, Tomato Salsa

or

Japanese Miyazaki A5 Tenderloin

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

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Pahang Jackfruit

Sago, Pomelo, Vanilla Ice Cream

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.