



----- WINE THEN DINE -----
5-COURSE SET DINNER
\$98⁺⁺

Beetroot cured Petunia ocean trout | Ikura | crème fraiche | chives



Burrata | pickled cherries | dill | brioche



French onion velouté | apple gel | shallot



Sanchoku wagyu rump cap MBS 7 | bone marrow | parsnip | potatoes in wagyu dripping | chervil



“WILDFLOWER”

Floral-infused meringue | Kaffir lime leaf curd | Beurre noisette | Coconut sable wheel

All prices are still subjected to 10% service charge & prevailing government taxes