

Mother's Day Dinner Menu

5 Course: \$148 per pax

11 & 12 May 2024

Homemade Bread | Black Garlic Butter

SNACKS

Roasted Beetroot | Seasonal Truffle | Dill Cream Cheese | Beetroot Gel | Tartlet
Orange Meringue | A4 Miyazaki Wagyu Beef Tartare | Fried Kale
Chicken Rice Taco | Yunnan Spicy Chicken | Pickled Cucumber | Mala Snow

ENTRÉE

Atlantic Oyster
Sturgeon Caviar | Umeshu Plum Wine Jelly | Yuzu Oil | Lemon Nitro
Hokkaido Scallop
Red Curry | Egg Plant | Lady's Finger | Crispy Tau Pok | Pickled Ginger Flower
Asam Gel

Red Grouper
Soft Tofu | Pickled Vegetable | Plum Marinated Tomatoes | Ginger Soy Broth

or

Dry Aged Duck
Yam Rice | Peanuts | Hoisin Duck Jus | Crispy Hei Bi Hiam | Coriander Oil

DESSERT

Mango Nitro
Rice Espuma | Coconut Mousse | Mango Gel | Gula Melaka Pistachio Soil

Mother's Day Dinner Menu

8 Course: \$168 per pax

11 & 12 May 2024

Homemade Bread | Black Garlic Butter

SNACKS

Roasted Beetroot | Seasonal Truffle | Dill Cream Cheese | Beetroot Gel | Tartlet
Orange Meringue | A4 Miyazaki Wagyu Beef Tartare | Fried Kale
Chicken Rice Taco | Yunnan Spicy Chicken | Pickled Cucumber | Mala Snow

ENTRÉE

Atlantic Oyster
Sturgeon Caviar | Umeshu Plum Wine Jelly | Yuzu Oil | Lemon Nitro
Hokkaido Scallop
Red Curry | Egg Plant | Lady's Finger | Crispy Tau Pok | Pickled Ginger Flower
Asam Gel

Razor Clam & Seasonal Truffle
Cordyceps Flower | Shimeiji Mushroom | Dang Gui Consommé

Abalone
Japanese Rice | Himematsutake | Pork Fat

A4 Miyakazi Wagyu Striploin
Truffle Mashed Potato | Broccoli | Garlic Crumble | Red Wine Jus

or

Red Grouper
Soft Tofu | Pickled Vegetable | Plum Marinated Tomatoes | Ginger Soy Broth

or

Dry Aged Duck
Yam Rice | Peanuts | Hoisin Duck Jus | Crispy Hei Bi Hiam | Coriander Oil

DESSERT

Mango Nitro
Rice Espuma | Coconut Mousse | Mango Gel | Gula Melaka Pistachio Soil

Prices are subject to Service Charge and Prevailing GST.