



# THE PRESTIGE MENU

5-Course | \$498++ for 2 pax (\$168++ for add. pax)

## COMPLIMENTARY BOTTLE OF CHAMPAGNE

NV R de Ruinart | Brut, Champagne - France

## CAMILLE BREAD SERVICE

Served With Kombu Parker Roll and Daily Selection Of Two Flavoured Butters  
First Loaf Is Complimentary | Additional Loafs Supplementary \$7++ Each

## FIRST COURSE

### AVOCADO & LOBSTER ROULADE

Boston Lobster | Yuzu Koshō Aioli | Tempura Crisps

## SECOND COURSE

### SUNCHOKE CHAWANMUSHI (V)

Sunchoke Puree | Sunchoke Tempura | Truffle Dashi

## THIRD COURSE

### CÉVENNES ONION SOUP

Royale De Foie Gras | Kombu Tsuyu Cream | Chive Oil

## MAIN COURSE

### ROASTED SILVER COD

Brandade Croquette | Sauteed Savoy Cabbage | Yuzu & Petite Pois Nage

OR

### 'ROBBINS ISLAND' FULL BLOOD WAGYU FLAT IRON MBS 7

Goma Celeriac Remoulade | Butternut Pumpkin | Sauce Au Yuzu Koshō

## DESSERT

### DECONSTRUCTED 'BLACK FOREST'

Valrhona 70% Guanaja Chocolate Mousse | Frozen Chocolate Clouds | Edible Chocolate Soil  
Cherry Granola | Glazed Cherries | Red Cherry Sorbet | Red Cherry Coulis | Mushroom Meringue

*Kindly inform us about your dietary requirements and/or food allergies upon ordering.  
All prices are subjected to 10% service charge and prevailing government taxes.*