



# *Camille*



A LA CARTE MENU





## CAMILLE A LA CARTE MENU

### CAMILLE BREAD SERVICE

Served with Kombu Parker Roll and Daily Selection of Two Flavoured Butters  
First loaf is complimentary, additional loafs supplementary 7 each

## APPETISERS

MOSAIC	32
Sustainable Pineapple Enzyme Fed Chicken Breast from Aqina Farm   Foie Gras Smoked Eel   Herbs   Black Garlic Emulsion	
A5 HOKKAIDO BEEF & TUNA AKAMI TARTARE (FOR 2 PERSONS)	42
Cold Smoked A5 Hokkaido Beef Tuna Akami Condiments Freshly Grated Wasabi   Puffed Rice	
HEIRLOOM TOMATOES (V)	26
Goat Cheese Croquettes Shiso Sorbet   Hōjicha Tomato Consommé	
TEXTURES OF ARTICHOKE	28
Sunchoke Chawanmushi Artichoke Petal Tempura   Artichokes Barigoule Artichoke Confit   Purslane   Tonburi   Bacon   Burnt Leek Dashi   Dill Oil	
PAN SEARED SCALLOPS	28
Fermented Baby Corn   Torched White Corn   Miso Emulsion	
PAN-FRIED FOIE GRAS	32
Passion Fruit Gel   Kabu Fukumeni   Roselle Leaves   Umami Genmaicha	
CÈPE & SHIITAKE CAPPUCINO (V)	24
Yanagi Matsutake Kombu Tsuyu Sabayon   Shaved Black Truffles Mushroom Tea	



## MAINS

MARSEILLE SEAFOOD STEWED PAPILLOTE STYLE Crustaceans Madai Fennel Yuzu Scented Bisque	45
MAGRET DE CANARD Roasted Magret Duck Breast Marinated Plum & Heirloom Beetroot Beetroot & Umeboshi Coulis Ume Shiso Jus	46
WHITE MISO GLAZED BLACK COD Asparagus Ikura Brandade Croquette   Sansho Ko   Sakura Ebi Emulsion   Shiso Oil	48
'ROBBINS ISLAND' FULL BLOOD WAGYU FLAT IRON MBS 7 (160GM) Salt Baked Celeriac with Balsamic Teriyaki Banana Shallot Confit Yuzu Kosho	62
GRILLED RACK OF LAMB Grilled Rack of Lamb with Mint Glaze   Nasu Dengaku Watermelon Radish Shungiku Pistou	56
'CAMILLE GARDEN' (V) Pan Fried Seasonal Vegetables   Edible Nut Soil   Shiro Miso Beurre Noisette	32

## DESSERTS

DECONSTRUCTED 'BLACK FOREST' (FOR 2 PERSONS) Valrhona 70% Guanaja Chocolate Mousse Frozen Chocolate Clouds Edible Chocolate Soil   Cherry Granola   Glazed Cherries   Red Cherry Sorbet Red Cherry Coulis Mushroom Meringue	28
JAPANESE VANILLA SOUFFLÉ PANCAKE Matcha Milk Jam Wild Honey Seasonal Japanese Fruits	17
PINEAPPLE TART Caramelized Pineapple   Frangipane   Shoyu Ice Cream	20
BRIE DE MEAUX Japanese Fruits   Preserved Persimmon   Crackers	22