



TASTING MENU

4-Course | \$85++ per pax (Min. 2 pax)

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

HEIRLOOM TOMATOES (V)

GOAT CHEESE CROQUETTES | SHISO SORBET | HŌJICHA TOMATO CONSOMMÉ

SECOND COURSE

TEXTURES OF ARTICHOKE

SUNCHOKE CHAWANMUSHI | ARTICHOKE PETAL TEMPURA | ARTICHOKE BARIGOULE
ARTICHOKE CONFIT | PURSLANE | TONBURI | BACON | BURNT LEEK DASHI | DILL OIL

MAIN COURSE

MAGRET DE CANARD

ROASTED MAGRET DUCK BREAST | MARINATED PLUM & HEIRLOOM BEETROOT
BEETROOT & UMEBOSHI COULIS | UME SHISO JUS

OR

WHITE MISO KING SALMON

ASPARAGUS | IKURA | BRANDADE CROQUETTE | SANSHO KO | SAKURA EBI EMULSION | SHISO OIL

OR

‘ROBBINS ISLAND’ FULL BLOOD WAGYU FLAT IRON MBS 7 (120GM)

SALT BAKED CELERIAC WITH BALSAMIC TERIYAKI | BANANA SHALLOT CONFIT | YUZU KOSHO

*SUPPLEMENTARY \$22++

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.*