



POND OF TREASURES MENU

5-Course | \$388++ for 2 pax (\$125++ for add. pax)

COMPLIMENTARY BOTTLE OF WINE

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.