Aamille

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

#### COMPLIMENTARY BOTTLE OF WINE

2020 Chateau D'Esclans | Whispering Angel - Provence

#### 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

### TEXTURES OF ASPARAGUS (V)

Frozen Asparagus Parfait | Parmesan Snow | Buckwheat Crisps

# SECOND COURSE

### LA SAINT-JACQUES

Fermented Kumquat | Duo of Cauliflower | Scallop Emulsion

### THIRD COURSE

#### HOKKAIDO SWEET CORN SOUP (V)

Charred White Corn | Yanagi Matsutake | Chive Oil

# MAIN COURSE

#### MADAI

Medley of Seafoods | Pomme Purée | Sauce Bouillabaisse

OR

#### VINTAGE GRASS FED WAGYU STRIPLOIN MBS2-3 (160G)

Chou Farci Aux Champignons | Butternut Pumpkin | Sauce Au Yuzu Koshō

# DESSERT

### BLACK FOREST PAVLOVA

Valrhona 70% Guanaja Chocolate Mousse | Red Cherry Compote | Vanilla Chantilly

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.