



TASTING MENU 90
TASTING MENU WITH WINE PAIRING 138

CHEF'S TAPAS

chef tapas selection to share
Green Point Sparkling Brut Non-Vintage

MUSHROOM SOUP  

grilled Portobello mushroom velouté, croutons, fresh herbs and truffle oil

CRISPY TUNA

barely cooked deep-fried ahi tuna loin with bread crumbs,
mango chutney, dark Liguria olive oil and chipotle mayonnaise
Cloudy Bay Sauvignon Blanc 2007

SORBET

sorbet with Champagne

LAMB TAGINE

slowly stewed lamb shoulder and vegetables with saffron and Moroccan spice
warm couscous semolina with fresh mint, coriander and sultana raisins
Pingus Quinta Sardonía

CHOCOLATE LAVA CAKE

a la minute chocolate lava cake and vanilla ice-cream shooter
De Bortoli, Noble One Bortrytis Sémillon

signature  vegetarian  pork 

*If you have any food allergies or food intolerances, please inform on of our wait staff.
All prices are in Singapore dollars, subject to service charge and prevailing government tax.*