



FESTIVE SEASON

RM 458 Net Per Person | RM 230 Net - Wine Pairing

Tuna and Kingfish Crudo

White Sturgeon Caviar, Ginger Beurre Blanc, Basil Oil

Allegrini Corte Giara / Pinot Grigio / Delle Venezie D.O.C

Confit Duck Ravioli

Winter Truffle, Parsnip Purée

Louis Latour / Chardonnay / Ardèche

Oven-Baked Cod

Poached Borneo Lobster, Leek Fondue, Chardonnay Mousseline

Mud House / Pinot Noir / Central Otago

Or

Wagyu Sirloin B.M.S 8

Porcini Crust, Horseradish Sauce

L'enclos by Des Domaines Edmond De Rothschild

Puisseguin-Saint-Emilion

Pear Tart

Earl Grey Cream, Roasted Barley Ice Cream

Cascinetta Vietti / Muscat / Moscato D'Asti D.O.C.G

Petit Fours

Please highlight any specific food allergies or intolerances to our colleagues before ordering.

We endeavour to source for local and sustainable ingredients whenever possible.