



FESTIVE SEASON

RM 400 Net per Person | RM 230 Net - Wine Pairing

65°C Sous Vide Egg

Caramelised Onions Espuma, Crispy Potatoes

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

Mushroom Ravioli

Forest Mushroom Consommé, Pine Nuts

Louis Latour / Chardonnay / Ardèche

Josper-Baked Eggplant

Tomato, Mozzarella Cheese

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.