Asparagus Delights

May Promotion

Asparagi, Fontina e Pancetta
Big green asparagus glazed in butter emulsion fontina cheese, cured pancetta, aged balsamic

Elvio Cogno Langhe Bianco Anas-Cetta, Piedmont, Italy

Or

Vellutata di Asparagi
Green asparagus velouté, fresh citrus cream kumquat compote, charcoal asparagus tartelette

Allegrini, Soave, Veneto, Italy

Rombo
Mediterranean turbot poached in citrus oil, marinated asparagus bell pepper coulis, yuzu lobster velouté

Carpineto, Farnito, Chardonnay, Tuscany, Italy

Or

Agnello
Slow-cook Coastal lamb shoulder celeriac purée, seared asparagus, roasting jus

Lumen Illuminati, Controguerra Rosso Riserva, Abruzzo, Italy

Dessert
Avocado custard emulsion almond milk gelato, caramelized hazelnut

Tschida, Beerenauslese, Sämling 88, Burgenland, Austria

78
3 course menu

98
4 course menu

128
5 course menu

70
wine pairing

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts. Prices are in Singapore dollar and subject to 10% service charge and 7% government tax.