

National Day Dinner Set Menu

9 August

Salmone

Marinated cured salmon, citrus sour cream
yuzu vinaigrette, Oscietra Caviar

🍴

Uovo

Slow poached organic egg
green pea texture, crispy pancetta, summer truffle

🍴

Risotto

Special Riserva Acquerello rice, bell pepper coulis
sausage ragout, aged parmesan

🍴

Brasato

Overnight braised Beef cheek
mashed potatoes, braised artichoke, roasting jus

🍴

Raspberry chocolate tart

Raspberry chocolate whip, almond frangipane
raspberry sorbet

178

5 course menu

Supplement of 80 for wine pairing

2206