

A GASTRONOMIC 4-COURSE DINNER AFFAIR

24<sup>TH</sup> OCTOBER TO 1<sup>ST</sup> NOVEMBER 2015



AMUSE BOUCHE



GRILLED YELLOW FIN TUNA

Gazpacho jelly, saffron aioli, crispy lotus chips



CAULIFLOWER AND TRUFFLE VELOUTÉ

Grilled tiger prawn, brioche crouton



BRAISED ANGUS BEEF SHORT RIB *A*

Pumpkin barley “risotto”,  
glazed shimeji mushrooms and Merlot reduction



CHOCOLATE GÉNOISE SPONGE *A*

Orange-Grand Marnier syrup,  
fresh strawberries salad and Tahitian vanilla ice cream

\$55++ per person

Vegetarian *V* Pork *P* Alcohol *A* Gluten-Free *GF*

*If you have any food allergies or food intolerance, please inform our service staff.*

*All prices are in Singapore dollars, subject to 10% service charge and prevailing government taxes of 7%*