



Seafood Platter

Fin de Claire Oysters, Lobster, King Prawns

Grilled Octopus

Lime Aioli, Lardo, Tempura Sea Beans, Nori

"Kaya Toast"

Seared Foie Gras, Pandan-Coconut Jam, Toasted Brioche,

Burrata with Roasted Beetroot

Rocket, Pistachios, Crispy Prosciutto

Bouchot Mussels Mariniere

White Wine, Lemon, Shallots, Parsley, Tarragon, Grilled Baguette

Kaluga Queen Caviar (Supplement (\$100))

Lemon Herb Blinis & Traditional Accompaniments

Cavatelli with Pork Ragù

Fennel Seed, Swiss Chard, Chili, Parmesan, Parsley

Handmade Chestnut Agnolotti

Black Truffles, Port Wine, Parmesan

Seafood Tagliatelle

Maine Lobster, Calamari, Clams, Tomato, Garlic

Pan Seared Red Snapper "Laksa"

Rice Noodles, Thai Basil, Calamansi, Curried Coconut Broth

Lobster Pot Pie

French Black Truffles, Winter Vegetables, Shellfish Velouté

Honey Miso Broiled Black Cod

Hijiki Rice, Japanese Pickles, Wasabi

Maple Leaf Farms Duck Breast

Foie Gras, Kumquats, Ginger, Black Olive

Dutch Milk Fed Veal Chop

Carrot Fondant, Confit Lemon, Caramelized Garlic

Slow Braised Colorado Lamb Shank

Romesco, Marcona Almonds, Capers, Parmesan Polenta

Grilled "American Wagyu" Ribeye from Snake River Farms

French Black Truffles, Potato-Fontina Gratin, Braised Swiss Chard

USDA Prime Côte de Boeuf for Two

Aligot Potatoes, Roasted Bone Marrow, Black Truffles

Salted Caramel Soufflé

Farmer's Market Fuji Apple Sorbet

Mont Blanc

Chestnut, Blueberry

Including glass of champagne

HAPPY NEW YEAR FROM OUR CULINARY TEAM

Chefs Greg, Ai Li, Nel, Derrick, Harvinder, Yash, Kevin, Wai Chun, Yan and Ria

SGD 275 ++

Prices are subject to prevailing Goods and Services Tax and 10% Service Charge