



***Duo of Tartare***

*Beef Tendon Crisp/ Caviar/ Bearnaise*

*Hamachi/ Avocado/ Rice Cracker*

*Champagne | Lanson – Black Label, Brut, France*

***Japanese Amela Tomato Soup***

*Burrata Sphere/Garden Herbs*

*Riesling | Reinhold Haart – Kabinett, "Goldtröpfchen", Mosel, Germany 2017*

***Agnolotti with Sweet Summer Corn***

*Black Truffles/ Mascarpone/ Parmesan*

*Chardonnay | Joseph Pascal – Chassagne-Montrachet, Burgundy, France 2017*

***Red Sea Bream “Laksa”***

*Laksa Broth/ Dry Fried Rice Noodles/ Vietnamese Coriander*

*Lager | Asahi – Dry, Japan*

***Octopus***

*Aioli/ Lardo/ Nori*

*Nebbiolo | Paolo Scavino – Barolo, Piedmont, Italy 2014*

***Snake River Farm’s “American Wagyu” New York Steak***

*Onion Marmalade/ Veal Jus/ Potato*

*Merlot/Cabernet Sauvignon | C. Jacobins – Grand Cru Classé, St-Emilion, Bordeaux, France 2008*

***“Kaya Toast”***

*Foie Gras/ Pandan/ Coconut-Keluak Coffee*

*\$160++*

*Wine Pairing \$135++*

*Prices are subject to prevailing GST and 10% Service Charge*

*Promotions, Discounts and Sands Rewards Earning are not applicable to our Chef’s Tasting Menu.*