

NYE SECOND SEATING



**Caviar Potato**

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**Grilled Octopus**

Lime Aioli, Lardo, Tempura Sea Beans, Nori

**Weiser Farm's Baby Beet Salad**

Toasted Hazelnuts, Watercress, Citrus,  
Goat Cheese, Aged Balsamic

**Amela Tomato Soup**

Burrata Sphere, Miso, Basil Oil, Garden Herbs,  
Toasted Sourdough, Tomato Butter

**Hamachi 'Tiradito'**

Cucumber-Jackfruit Relish, Avocado,  
Spicy Sesame Vinaigrette, Kashmiri Chili

**Burrata with Confit Kumquats**

Crispy San Daniele Prosciutto, Sicilian Pistachios,  
Orange Blossom Honey, Wild Rocket

**Fresh Oyster Trio (Half Dozen)**

Majestic, Royal, Kumamoto Oysters,  
Calamansi Citrus Ponzu

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**Veal Ragu with Black Truffle Riccota Gnocchi**

Porcini Mushrooms, Prosciutto Di Parma, Parmesan

**Celery Root-Black Truffle Agnolotti**

Shaved French Black Truffles, Mascarpone, Parmigiano Reggiano

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**Crispy Scale Brittany Sea Bass**

Razor Clams, Smoked Potato Purée,  
Parsley Coulis, White Wine, "Miso Sand"

**Honey Miso Broiled Black Cod**

Chilled Egg Noodles, Orange Chili Dressing,  
Black Sesame Vinaigrette, Coriander

**Lobster Pot Pie (Supplement \$15)**

French Black Truffles, Winter Vegetables,  
Shellfish Velouté

**Smoked Maple Leaf Farms Duck Breast**

Seared Foie Gras, Fuji Apples, Chanterelles,  
Pearl Onions, Toasted Farro, Apple-Ginger Reduction

**Colorado Lamb Chops**

Shelling Beans, Confit Tomatoes,  
Parsley Oil, Black Olive, Rosemary, Savory

**Iberico Pork Chop**

Roasted Sunchokes, Whisky-Glazed Pears,  
Fennel, Pistachio-Orange Gremolata

**Snake River Farms American Wagyu New York Sirloin Steak (Supplement \$35)**

Potato-Fontina Gratin, Miso-Mushroom Puree,  
Red Wine Truffle Reduction, Chives

**..Desserts..**

**Salted Caramel Soufflé**

Farmer's Market Fuji Apple Sorbet

**Raspberry Chocolate Millefeuille**

Chocolate Cremeux, Raspberry Jam, Raspberry Lychee Sorbet

**HAPPY NEW YEAR FROM OUR CULINARY TEAM:**

*Chefs Greg, Justin, Pierre, Nel, Thiru, Derrick, Harvin, Yash, Wai Chun, Yang and Thomas*

**SGD 325 ++**

Includes a glass of Bollinger Champagne

Ultra Premium Wine Pairing add 295++

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