



## Western Menu

4-COURSE | \$\$148++ PER PERSON

### OCTOPUS

Mediterranean Octopus served with Potato, Celery and Black Olive

### RISOTTO

Carnaroli Risotto with Foie Gras, Cauliflower and Duck

### PORK

Slow Cooked Pork Belly, Cauliflower and Coffee Jus

or

### SEA BASS

Sea Bass Gratin with Aromatic Bread,  
Purple Mash Potato and Lemon Sauce

### CHEESECAKE

With Peach and Basil





# Chinese Set Menu

5-COURSE | S\$148++ PER PERSON

## APPETIZERS

Marinated Octopus Salad  
Chilli Crab Pockets  
Traditional Peking Duck Crêpe  
Tempura Prawn with Mentaiko Mayonnaise

## SOUP

Double-boiled Herbal Chicken Consommé

## PRAWN

King Prawns served with Scallops, Asparagus  
and XO Sauce

## SEABASS

Miso Seabass with Pak Choy, Seafood Broth

or

## PORK

Kurobuta Pork with Macadamia and  
Colourful Peppers

## YAM PASTE

Homemade Yam Paste with Gingko Nuts





# Western Menu

5- COURSE | \$\$168++ PER PERSON

## ZUCCHINI

Green Zucchini, Ricotta and Basil

## LOBSTER

Poached Boston Lobster Served with Tuscany "Panzanella", Burrata, Cucumber and Red Onion

## RISOTTO

Carnaroli Risotto, Smoked Beetroot, Parmesan and Rosemary

## BEEF

Wagyu Beef Cheek, Cauliflower and Red Wine Jus

or

## COD

Pan Seared Atlantic Black Cod Served with Purple Potato Mash, Brown Anchovy-Lemon Sauce

## PANNA COTTA

Lemon Panna Cotta, Almaf Lemon, Grand Marnier Marinated Berries, Lychee Rose Gelato



Rustic Dining Setting

# Chinese Set Menu

6-COURSE | S\$168++ PER PERSON

## APPETIZERS

Jellyfish, Turnips, Nashi Pear  
Chilli Crab Pockets  
Traditional Peking Duck Crêpe  
Tempura Prawn with Mentaiko Mayonnaise

## SOUP

Double-boiled Fish Maw Soup with Cordyceps

## PRAWN

King Prawns served with Scallops, Asparagus  
and XO Sauce

## COD

Miso Cod with Pak Choy in Seafood Broth

or

## PORK

Kurobuta Pork with Macadamia and Colourful  
Peppers

## SCALLOP

Wok-fried Ee Fu Noodle with Seafood

## YAM PASTE

Homemade Yam Paste with Gingko Nuts

