

FIVE COURSE MENU

Amuse-Bouche

Chef's Creation of the Day

Appetizers

(select one dish)

Roselle-marinated Fjord trout Gravlax carpaccio with pickles



Fine de Claire Oyster No.3 platter of 5 pcs with condiments



Slow-cooked pork tenderloin ham carpaccio with tonnato tarama sauce



Beef Tartare with sweet chili, herbs and pickles



Beetroot Ravioli with spinach and ricotta served with carbonara sauce



Fresh mesclun salad with cheese truffle samosa, walnut, apple and lardon

Soups

Onion soup with pastry dough, 24 month Emmental



VGE consommé by Paul Bocuse, Scallops and truffle



Smoked Eel & Hamachi Dashi with Soba

Cleanser

Citrus sorbet, wild pepper infused

Main Courses

(select one dish)

Atlantic cod served with spring vegetables and sabayon sauce



Pork Belly served with broccolini, almond and tamarind sauce



Beef tenderloin served with spring vegetables and redcurrant sauce



Risotto Verde with tiger prawn and sea food

Dessert

Chocolate burnt honey cake

Raspberry yoghurt crèmeux