



## Menu Du Chef

Shima Aji Carpaccio  
*Sea Urchins, Oyster Dressing*



Traditional Lobster Bisque  
*Gambas de Palamos, King Crab, Corn*



Poularde de Patis  
*Pappardelle, Endive & Stilton Sauce, Summer Truffle*



Japanese Crown Melon  
*Lime Sorbet, Verbena Chantilly*



Petits Fours

\$988



## Menu Degustation

Sea Garden:

*Langoustine, Oyster, Sea Urchins, Caviar, Curry Scent*



Pan Fried Duck Foie Gras

*Green Asparagus, Dry Fruit Gribiche*



Wild Sea Bass

*Artichokes, Tomatoes, Mussels, Squids, Cucumber, Sago*



Prime Beef Filet Tenderloin

*Grilled Prawns, Romaine Salad, Olives Tapenade*



ON Cheese Cellar Selection



Lemon Meringue

*Jasmine Jelly, Yoghurt, Shiso Ice Cream*

**\$1,688**