

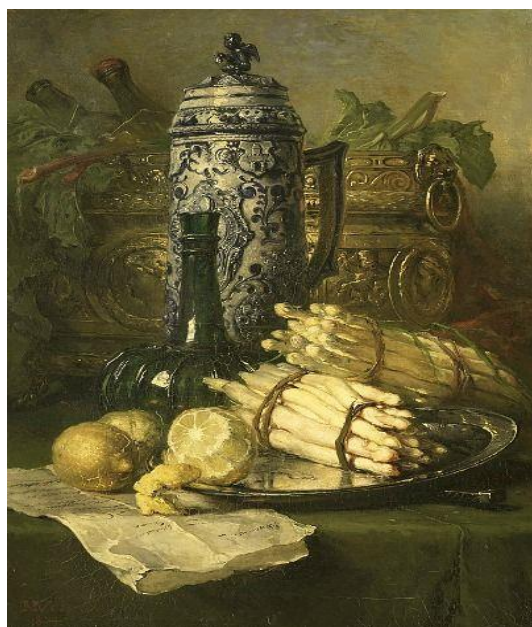


Chef's Surprise Menu

Chef's Surprise Menus based on ingredients from today's arrival

Please inform our staff for any food allergies and dietary restrictions

THREE Course	\$58 ++
FOUR Course	\$69 ++
FIVE Course	\$80 ++
SIX Course	\$91 ++
SEVEN Course	\$102 ++
EIGHT Course	\$113 ++



White Asparagus

From Bassano, Italy D.O.P.

Iberico Belota

Poached white asparagus with chive
Served with knife sliced 48 months Iberico Belota Ham
\$ 27.-

Salad

Salad of raw white asparagus and sprouts
Burrata mousse and black truffle
\$ 27.-

Classic

Classic poached 250 gram of white asparagus side served with:
Clear butter, Hollandaise sauce and Balsamico sabayon
\$ 29.-

Soup

Thick white asparagus soup served with Avruga caviar
\$12.-

Pasta

Homemade "Fettuccine" pasta
With Parmigiano and white asparagus
\$ 27 -

Pork

Roasted white asparagus coated with pancetta pork bacon
\$28.-

Dessert

White asparagus panna cotta, caramelized black pepper
\$14.-

GRILLERY
SINGAPORE

We use Oakwood

All meats are served with baby Ratte potato and green asparagus

Australia

1.2 Kilo Beef Tomahawk - 100 Day's Grain-Fed 2 Weeks Dry Aged (For 2-3 Person)
\$ 188.-

Margaret River Wagyu Striploin | Grade 5+ | 400 Days Grain-Fed

350g \$72.-

700g \$139.-

1kg \$198.-

1 Kilo O.P Rib Beef – "Fiorentina" (For 2-3 Person)

\$ 168.-

