

MOTHER'S DAY MENU

988

Lightly cured amberjack with avocado, jicama,
fennel salad, shiso, soy and ginger dressing

Sautéed potato gnocchi with shiitake, parmesan,
pine nut, spinach and black truffle

Lightly grilled barramundi with fresh peas, karkalla,
green asparagus, clams, sake and spring onion velouté

or

Mayura wagyu 7+ rump cap with grilled white asparagus,
crushed sweet potato, cavolo nero and red wine sauce

Osmanthus jelly with hainan mango,
coconut semifreddo and lemongrass sorbet

10% service charge will be added to your bill
The menu is available for lunch on 12th May 2024

MOTHER'S DAY MENU
1188

Spanner crab with avocado,
yamaimo and truffle dressing

Hokkaido scallop with ginger flower dressing,
soy gel and fennel confit

Sautéed potato gnocchi with shiitake, parmesan,
pine nut, spinach and black truffle

Lightly grilled barramundi with fresh peas, karkalla,
green asparagus, clams, sake and spring onion velouté

or

Mayura wagyu 7+ rump cap with grilled white asparagus,
crushed sweet potato, cavolo nero and red wine sauce

Osmanthus jelly with hainan mango,
coconut semifreddo and lemongrass sorbet

Canelé
Petit four

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KIDS MENU

548

Sautéed potato gnocchi with shiitake, parmesan,
pine nut, spinach and black truffle

Pan seared salmon
with broccolini and sweet potato

Yuzu and lemon posset, white chocolate tuile,
blood orange and yoghurt ice cream

10% service charge will be added to your bill
Kids menu available upon request for lunch & dinner on 12th May 2024