



SOMMER

BREAD

A Selection of Our House Baked Breads with Shio Kombu Butter

CANAPÉS

36 Month Comté Cheese Cornet with Madeira Gelée

Chicken Liver Glazed in Onion Consommé with Green Apple and Quatre Épices

Grain Fed Fillet of Beef Tartare with 6 year aged Kanzuri and Yuzu Kosho

Majestic Irish Oyster with Tosazu, Preserved Kombu and N25 Kaluga Caviar

Wild Caught Tai Kobujime with Amela Tomato, Yellow Peach and Myoga

Hokkaido Scallop & Manjimup Black Truffle Pithivier with Girolles and Piedmont Hazelnut

BBQ Samegarei from Hokkaido with Young Leeks, Wild Asparagus and Vin Jaune

Roasted Pigeon from Plounéour-Menez with Vaucluse Cherry and Sarawak Pepper

Pineapple with Sheep's Milk, Yuzu and Lemon Verbena

Caramelised Pecan Parfait with Brown Butter, Oloroso Sherry and Earl Grey

MIGNARDISES

SIGNATURE 7 COURSE \$298

WINE PAIRING \$198



LEWIS BARKER

Menu available for lunch and dinner

Our menu is designed to be ordered by all guests at the table to optimize the overall dining experience

All prices are subjected to GST & Service Charge