



# 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

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

Roasted Turbot from Brittany with Young Leeks and Vin Jaune

Pigeon from Plounéour-Menez with Mitteault Foie Gras and Sarawak Pepper

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

## MIGNARDISES

INSPIRATION 5 COURSE \$258

WINE PAIRING \$168

SUPPLEMENTARY COURSE-

APRICOT \$28



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*