



# 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

Hokkaido Scallop Pithivier with Girolles and Piedmont Hazelnut

Roasted Turbot from Brittany with Young Leeks and Vin Jaune

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

Rouge du Roussillon Apricot 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*