



SOMMER

BREAD

A Selection Of Our House Baked Breads

Shio Kombu Butter

CANAPÉ

36 Month Comte Cheese Cream on Onion Sable Breton with Madeira Gelée

APPETISER

Akami from Nagasaki with Salted Black Radish, Bonito Cream and Shiitake Dashi

MAIN

Madai from Shikoku Island with Zucchini Flower and Vin Jaune Sauce

OR

Roasted Poulet Jaune with Pumpkin, Girolle Mushroom Farcie and Sarawak Pepper

DESSERT

Valrhona Caraibe Chocolate with Jerusalem Artichoke, Espresso and Cacao Nib Praline

MIGNARDISE

LUNCH DISCOVERY MENU \$108

WINE PAIRING \$98

SUPPLEMENTARY COURSE-

SCALLOP TORTELLINI \$48

MENTON LEMON \$28

LEWIS BARKER

Menu available for lunch only (Wed-Sat)

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



SOMMER

BREAD

A Selection Of Our House Baked Breads

Shio Kombu Butter

CANAPÉS

Boudeuse Oyster from David Herve with Watercress, Sudachi and Smoked N25 Kaluga Caviar

36 Month Comte Cheese Cream on Onion Sable Breton with Madeira Gelée

Tartlet of Crapaudine Beetroot with Fromage Blanc, Fine Herbs and Marinated Ikura

Ankimo with Yuzu Ponzu, White Miso and Fresh Wasabi

Akami from Nagasaki with Salted Black Radish, Bonito Cream and Shiitake Dashi

Madai from Shikoku Island with Zucchini Flower and Vin Jaune Sauce

Roasted Challans Duck from Maison Burgaud with Girolle Farcie and Sarawak Pepper

Valrhona Caraibe Chocolate with Jerusalem Artichoke, Espresso and Cacao Nib Praline

MIGNARDISES

INSPIRATION 5 COURSE \$238

WINE PAIRING \$168

SUPPLEMENTARY COURSE-

MENTON LEMON \$28

LEWIS BARKER

*Menu available for lunch and dinner
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BREAD

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CANAPÉS

Boudeuse Oyster from David Herve with Watercress, Sudachi and Smoked N25 Kaluga Caviar

36 Month Comte Cheese Cream on Onion Sable Breton with Madeira Gelée

Tartlet of Crapaudine Beetroot with Fromage Blanc, Fine Herbs and Marinated Ikura

Ankimo with Yuzu Ponzu, White Miso and Fresh Wasabi

Akami from Nagasaki with Salted Black Radish, Bonito Cream and Shiitake Dashi

Hokkaido Scallop Tortellini with Champagne Sauce and Perigord Black Truffle

Madai from Shikoku Island with Zucchini Flower and Vin Jaune Sauce

Roasted Challans Duck from Maison Burgaud with Girolle Farcie and Sarawak Pepper

Menton Lemon with Shiso and Extra Virgin Olive Oil

Valrhona Caraibe Chocolate with Jerusalem Artichoke, Espresso and Cacao Nib Praline

MIGNARDISES

EXPERIENCE 7 COURSE \$288

WINE PAIRING \$198

LEWIS BARKER

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