

Restaurant Week

DINNER SET MENU | \$58++

starter

Tartare de Bœuf & Caviar

Fullblood Wagyu Tartare, Black Summer Truffle, Horseradish, Crispy Onion Bread

Foie Gras Torchon

Pink Grapefruit Compote, Almond Pistachio, Crispy Brioche, Ginger Caramel

Pâtes De Crabe Truffe *Supplement 8*

Summer Black Truffle, Crab, Kombu, Caviar-Tobiko Medley

Saint-Jacques

Hokkaido Scallop, Kombu Buttered Lentils, Parsnip Puree, Chimichurri, Deep Fried Bonito

main

Longe D'agneau

Lamb Loin In Green Herbs, Sarladaise Potato, Parsnip Puree, Roasted Garlic, Mint Jus

Bar de Ligne

Kuhlbarra Seabass, Dashi Mushroom Essence, Potato Mousseline, Enoki Crisp

Entrecôte *Supplement 8*

Tender Valley Ribeye MBS 3+, Pumpkin Crémeux, Garlic Confit, Aromatic, Bordelaise Sauce

Bouillabaisse Homard Fumé *Supplement 12*

Lobster, Obsiblu Prawn, Sea Scallop, Bouchot Mussel, Hard Clams, Sea Bass & Grouper

dessert

Cassis Noir

Rich Dark Chocolate Mousse, Popping Candy, Cassis Sorbet

Sorbet au Yaourt

Smoked Chocolate, Rosewood Honey, Granola, Berries

Prices are subject to 10% service charge & prevailing government taxes.

