



SET MENU

\$38++ per pax

ALASKAN CRAB MEAT ROULADE

*Timbale of Apple & Celeriac Remoulade, Wild Berries Soup
Pineapple and Cucumber Salsa with Micro Salad*

THE LOBSTER TALE

*Lobster Tail Thermidor topped with Hollandaise Espuma
Texture of Mushroom, Spinach Puree*

OR

DUCK PITHIVIER

*Duck Rillettes wrapped in Puff Pastry, Thyme Jus
Yuzu Potato Mousseline, Broccolini*

PUMPKIN : MANGO : POMELO

*Deconstructed Pumpkin Mango Pomelo Sago
Mini Pumpkin Tart, Pomelo Coulis, Mango Yoghurt Gelato
Cocoa Soil, Sago Crisps*

BUFFET ADD-ON OPTIONS:

Lunch

- + \$35 (Full buffet)
- + \$25 (Seafood)
- + \$20 (Dessert)

Dinner

- + \$45 (Full Buffet)
- + \$35 (Seafood)
- + \$25 (Dessert)

*Price are subject to 10% service charge and prevailing taxes.

RESTAURANT WEEK