

NATIONAL DAY PRELUDE DINNER MENU

4-COURSE... 128

- TO START -

YELLOWFIN TUNA

avocado, yuzu kosho, salmon roe,
cucumber, lime

AND

FOIE GRAS

rhubarb, brioche, pistachio, lavender

- PLAT PRINCIPAL -

CÔTE COURTE DE BŒUF

port wine, duck fat, potato fondant, asparagus

OR

POISSON DU JOUR

kaluga caviar, asparagus, kaffir lime, grenobloise

OR

BANGALOW PORK BELLY

morel, coffee, eggplant, paprika, roselle flowers

- DESSERT -

PANDAN COCONUT

coconut chantilly, gula melaka gel, coconut gelato

OR

TARTE A LA CRÈME BRÛLÉE

vanilla sablé, fruit gel, vanilla gelato