

CHEF JASON

HOMAGE TO HOME

Crab roe – Kaya
Arpège – Egg
Sea urchin – Toast
Kombucha – White Coffee

Nicolas Feuillatte Réserve Exclusive Brut, Chouilly

CHEF YN

TO THE SEA & TO THE LAND

Cured tenggiri bunga (spotted mackerel), fermented tomatoes, marigold flower vinaigrette, fresh physalis

W. Gisselbrecht, Alsace, Riesling

CHEF FAI

THE VERDANT, THE VIBRANT

Homemade sourdough, truffle butter, bario salt, fermented garlic, hydrated mushrooms, herbal crumbs

CHEF VINCENT

TO MY ORIGINAL INSPIRATION

Monkfish, borage, beurre blanc, Royal Beluga caviar

Placido Pinot Grigio Delle Venezie

CHEF BOON

RE-DEFINE

Hot spring, sauce suprême, seasonal herbs, truffle, seasonal mushrooms, seaweed-fed chicken

Château Malmaison, Baronne Nadine de Rothschild

CHEF YOKA

EMBRACE THE SUNLIGHT & GLOOM

A5 Miyazaki beef, lime kosho, fermented garlic, seasonal vegetables, peppercorn jus, potato pave

or

Aged duck breast, lime kosho, glazed fig, seasonal vegetables, peppercorn jus, spices and salt rub

Wirra Wirra Vintage Bell Cabernet Sauvignon, McLaren Vale

CHEF LILIAN

OF EAST AND WEST

Lotus root, lotus seed, custard, 24-karat gold

Château Minuty Prestige Rosé