

CHAMPAGNE PAIRING MENU

8 JULY TO 31 JULY 2024

JUMBO SCALLOPS 	42*
kaluga caviar, pomelo, tomato ginger dressing, horseradish snow	
WHITE ASPARAGUS   	42*
black tiger prawns, potato foam, chorizo oil	
GRILLED ASPARAGUS  	38*
duck fat, yolk, tonburi, champagne vinegar, thyme	
TAJIMA WAGYU STRIPLOIN   	75*
heart of palm, brown butter cauliflower, cage-free egg, aged parmigiano reggiano	
THREADFIN   	58*
razor clams, vermouth, salmon roe, seaweed, lemon verbena	
MERINGUE 	25*
poached rhubarb, strawberry compôte, vanilla crème	

SOMMELIER'S SELECTION

CHAMPAGNE

Pierre Péters, Cuvée de Réserve,
Blanc de Blancs Grand Cru NV
Côte des Blanc
24*, glass

Devaux, Coeur des Bar, Blanc de Noirs NV
Côte des Bar
28*, glass

Vilmart & Cie, Cuvée Rubis 1er Cru, Brut Rosé NV
Montagne de Reims
24*, glass

FORTIFIED WINE

Henri Giraud, Ratafia de Champenois,
Solera 1990-2016
Vallée de la Marn
20*, glass

Allergens:  Gluten |  Dairy |  Eggs |  Alcohol |  Nuts

Prices are stated in Singapore Dollars, subject to service charge and prevailing government taxes. Menu is subject to change.