



3-COURSE DINNER MENU

February 20th to March 15th, 2020

FIRST COURSE

BLACK VINEGAR GLAZED PORK BELLY

kohlrabi kim chi, tapioca crisp, miso & yuzu emulsion

OR

GLAZED OCTOPUS NICOISE SALAD

fingerling potato, nicoise olives, soft boiled egg, haricot vert, sauce romesco, fig puree

SECOND COURSE

SOUSVIDE TOP SIRLOIN OF BEEF

confit potato, bay turnip, thumbelina carrot, braised spring onion, blue cheese mousse, red wine jus

OR

CRISPY SKIN PACIFIC SOCKEYE SALMON

onigiri, edamame salad, yuzu, black sesame emulsion, chili fried gui lan

THIRD COURSE

CHOCOLATE TEXTURES

dark chocolate mousse, roasted white chocolate crumb, strawberry textures

OR

STICKY TOFFEE PUDDING

vanilla bean ice cream, salted caramel sauce

\$45

**gratuity & tax are additional*

