



## DEGUSTATION MENU

by **Adrian Chan**

*Chef de Cuisine*

“My philosophy towards food is ‘Less is more’”, says Chef Adrian. “I believe food is best showcased when its natural flavours are featured without the use of excessive garnishing or seasoning. This degustation menu presents dishes that boasts a perfect harmony of flavours while keeping true to the taste of each of its ingredients.”

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**\$88\* per person**

**Additional \$58\* for wine pairing**

**20% off all wines by bottle from Master Wine List**

*\*Prices are subject to 10% service charge and prevailing government taxes.  
Not valid with other promotions or discounts.  
Reservations to be made 3 days in advance.*



# MENU

## Textures of Tomato

Heirloom Tomato, Clear Tomato Jelly,  
Brine Tomato, Tomato Granita, Salmon Roe  
*Herdade Sao Miguel Colheita Seleccionada,  
Portugal 2017*

## Watercress Veloute **N D G**

Goat Cheese Agnolotti, Roasted Parsnip, Hazelnuts

## Uni Risoni Pasta **D**

Sea Urchin, Seaweed Powder  
*Torres San Valentin Parellada,  
Spain 2017*

## Poached Black Cod with Pistachio Crust **N D G**

Broccolini, Carrot Reduction  
*Louis Jadot Macon Village Grange Magnien,  
France 2017*

## Sous Vide British Beef Short Ribs **D**

Furikake Puff Rice, Green Pea Puree, Natural Jus  
*Cantina Zaccagnini Crystal Tralcetto Montepulciano  
d'Abruzzo, Italy 2016*

## Forest Fruit Pavlova **N D**

Lemon Curd, Raspberry Emulsion  
*Chateau De La Roulerie Coteaux du Layon,  
France 2016*

**N** Contains Nuts   **D** Contains Dairy   **G** Contains Gluten  
**P** Contains Pork   **A** Contains Alcohol   **V** Vegetarian