



Black Winter Truffle Season

6-COURSE MENU | \$188++ per pax



1ST COURSE

Miso Butterscotch Eggplant | Macadamia | Tart | Stracciatella
Chicken Skin Cracker | Lemon Myrtle Crab | Peas | Finger Lime

2ND COURSE

Grilled Tomino Cheese Wrapped in Parma Ham |
Truffle Honey | Black Pepper | Arugula
by Chef Felix Chong

3RD COURSE

Seared Green-Lipped Abalone | Foie Gras | Morel Sauce | Truffle
by Chef Christopher Millar

4TH COURSE

Twice-Baked Gruyere Souffle | Black Winter Truffle
by Chef Christopher Millar

5TH COURSE

Parmesan and Black Winter Truffle Risotto
by Chef Felix Chong

Served table side from the Parmesan Wheel

OR

Lobster and Black Winter Truffle Risotto
by Chef Christopher Millar

6TH COURSE

Dessert Art

Elegantly crafted creations specially curated by our pastry chefs at your table



All prices are still subjected to 10% service charge & prevailing government taxes