

DINNER DEGUSTATION

9 course 138 / 7 course 93

Wine Pairings +\$40

SNACKS

WHITE IN WHITE

Cauliflower, Tapioca Chips, Almond,
White Asparagus and Mushroom, White Cheese

MYRIAD

Butternut Squash and White Asparagus Soup, Ev Olive Oil

NATURE

Pan Seared Foie Gras, Roasted Berries, Wild Rice Puff, Kale,
Salt Crusted Celeriac in Porcini Powder "Trunk", 70% Chocolate

WORDS

Mochi Mugí, Foie Gras Tuile, Mushroom Poem
*Choice of Confit Duck or Beef Tenderloin

LEMON EXPLOSION

Poprocks

SHADES of GREEN

Pistachio Sponge, Kaya Pandan Ice Cream, Coconut Textures

BEAUTY IN THE BROKEN

2 rocks

65% Chocolate, Water, Salted Caramel, Chocolate Soil, Yuzu Sorbet

MOSAIC

Chocolate "Tiles"