



Chef's Tasting Menu

Salmon

Beetroot | Crème Fraîchê

White Asparagus

Burrata | Caviar

Prawn

Corn | Bisque

Snapper

Daikon | Miso

Beef

Pastrami | Pickles

Oß

Roast Pigeon for 2

Cherries | Parfait

Supplement 15 Per Person

Kiwi

Parfait | Lemon

Chocolate

Orange | Honeycomb

Oß

Cheese

Brillat Savarin | Apple

Supplement \$8

Intro

The Art of "Bistronomy". Where Fine Dining Meets Casual In A Relaxed Contemporary Space.

"Chef Andrew Walsh"

3 Course Ala-Carte 95 | **Pairing 65**

5 Course Menu 120 | **Pairing 98**

Chef's Tasting Menu 150 | **Pairing 125**

All prices are subjected to 7% government tax and 10% service charge