



## Chef's Tasting Menu

### Salmon

Beetroot | Crème Fraîchê

### White Asparagus

Burrata | Caviar

### Prawn

Corn | Bisque

### Snapper

Daikon | Miso

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### Beef

Pastrami | Pickles

OR

### Roast Pigeon for 2

Cherries | Parfait

Supplement 15 Per Person

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### Kiwi

Parfait | Lemon

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### Chocolate

Orange | Honeycomb

OR

### Cheese

Brillat Savarin | Apple

Supplement \$8

### Intro

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

"Chef Andrew Walsh"

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