

## Chef's Tasting Menu

### Salmon

Beetroot | Crème Fraîchê

### White Asparagus

Burrata | Caviar

### Prawn

Corn | Bisque

### Snapper

Daikon | Miso

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### Lamb

Sweetbreads | Haggis Bun

Oß

### Roast Pigeon for 2

Lavendar | Parfait  
Supplement 15 Per Person

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### Yoghurt

Lime | Shiso

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### Chocolate

Orange | Honeycomb

Oß

### Cheese

Brillat Savarin | Apple  
Supplement \$8

Oß

### Cheesecake

Rhubarb | Oat | Hay

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**

✕ **CURE Kombucha Pairing** ✕

~ Please approach staff for flavor profile ~

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

