

FEBRUARY  
*The Month  
of Romance*

**TASTING MENU**



**APPETIZERS**

Velvety soup of organic green peas and citrus crème fraîche -  
Tuna sashimi with soy, mirin, crispy shallot, seaweed salad and yuzu dressing -  
Bamboo bread and Gruyère cheese straw  
*Paired wine: Undurraga Brut, Pinot noir/Chardonnay, Chile N/V*

**ENTRÉES**

Cured salmon served with grilled watermelon, feta-basil pesto and a salad of rucola, red radish, pearl onion and basil dressing  
*Paired wine: Santa Margherita, Pinot grigio, Italy 2015*

Beetroot ravioli stuffed with herbed goat cheese, served with pineapple-cashew pesto and lime butter sauce, roasted shallot, toasted almond, micro greens and nasturtium  
*Paired wine: Durvillea, Sauvignon blanc, New Zealand 2015*

**MAINS**

Marinated seared Gindara fish served with braised carrots, roasted sweet potatoes, steamed bok choy and brown shrimp butter  
*Paired wine: Beringer Founders' Estate Chardonnay, 2014 (USA)*

Mint-crusted lamb loin with clove and cauliflower purée, chocolate and raisin compote and lamb jus vinaigrette  
*Paired wine: Tabali Reserva Cabernet sauvignon, 2013 (CHL)*

**DESSERT**

Custard filo pie with orange-chocolate mousse, orange salad and vanilla gelato  
*Paired wine: Thomas Barton Sauternes, Semillon/Sauvignon blanc, France 2011*

**PRICE** | **450**

**WINE PAIRING** | **400** 75ml per glass, dessert wine 50ml

Kindly note that we serve the Tasting menu only when ordered by all guests at your table.

**SOMMELIER'S APERITIF RECOMMENDATION:  
CHAMPAGNE G.H. MUMM CORDON ROUGE, BRUT 125ML | 250**

FEBRUARY  
*The Month  
of Romance*

**VEGETARIAN TASTING MENU**

**APPETIZERS**

Velvety soup of organic green peas and citrus crème fraîche -  
Cassava-raisin filled nori roll, orange-chilli vinaigrette, seaweed honey -  
Bamboo bread and Gruyère cheese straw

*Paired wine: Undurraga Brut, Pinot noir/Chardonnay, Chile N/V*

**ENTRÉES**

Roasted cauliflower on eggplant with Tahini and sun-dried tomato

*Paired wine: Lavau Côtes du Rhône Village, Syrah/Grenache, France 2013*

Beetroot ravioli stuffed with herbed goat cheese, served with pineapple-cashew pesto and lime butter sauce, roasted shallot, toasted almond, micro greens and nasturtium

*Paired wine: Durvillea, Sauvignon blanc, New Zealand 2015*

**MAINS**

Layered mixed vegetables, marinated tempe and bean curd served with laksa sauce, eggplant and bean sprout salad, crispy peanut cracker and lontong pressed rice

*Paired wine: Feudi di San Marzano, Primitivo, Italy 2013*

Twiced baked Gorgonzola soufflé with silky Parmesan cream, confit tamarillo, salted walnut, watercress and nasturtium

*Paired wine: Yalumba y Series, Viognier, Australia 2015*

**DESSERT**

Custard filo pie with orange-chocolate mousse, orange salad and vanilla gelato

*Paired wine: Thomas Barton Sauternes, Semillon/Sauvignon blanc, France 2011*

**PRICE** | **350**

**WINE PAIRING** | **400** 75ml per glass, dessert wine 50ml

Kindly note that we serve the Tasting menu only when ordered by all guests at your table.

**SOMMELIER'S APERITIF RECOMMENDATION:  
CHAMPAGNE G.H. MUMM CORDON ROUGE, BRUT 125ML | 250**