

Discovery Menu

Available every Saturday Dinner

Carpaccio of celeriac confit, remoulade, pork beer sausage
or

Creamy crab croquette, bisque coulis

or

Seared pétoncle, Thai curry, herbs oil

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Roasted Tasmanian ocean trout, beurre blanc,
puree of vegetables

or

Seared olive-fed Duroc pork ribeye, beetroot mousseline

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Chilled oven-baked light creamy rice, brown sugar

or

Collection of French farm cheese, raisin bread

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Petit fours

S\$88 per person

Freshly squeezed juice / S\$6 per glass

(apple juice, apple & carrot juice,
carrot juice, orange juice)

Sommelier Wine selection

Sauvignon Blanc or Chardonnay White Wine

S\$25 per glass

Pinot Noir or Merlot Red Wine

S\$25 per glass

**Vegetarian option available upon request*

All prices are subjected to service charge and prevailing government taxes