

Discovery Menu

Available every Saturday Dinner

Creamy crab croquette, bisque coulis

or

Raviolo of grilled Foie gras, light cream sauce

or

Tomato and spring vegetables chilled velouté, shaved Aged

Comte cheese, bread croutons

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*Spaghetti pasta flavoured with mild garlic, assortment of
seafood, Greek virgin olive oil*

or

*Hay smoked roasted duck breast l'orange, melted spinach,
carrot mousseline*

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Crepe, salted butter, 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