

É P U R E



MICHELIN
2025

Dinner

Sea urchin with Jerusalem artichoke and nori

海膽配雅枝竹

Hamachi with jalapeño and shiso

時令油甘魚

Landes white asparagus with egg yolk and pike roe “kimizu”

法國白蘆筍配梭子魚子及蛋黃醋

Cuisse de grenouille a la “Singapore”

新加坡風味田雞腿

Three-yellow chicken 'cuit en croûte de riz' with 30 years aged Shaoxing wine*

30 年陳紹興酒煮三黃雞

Aged rice duck “a la orange” with aged tangerine peel and timut pepper

法國橙香米鴨配陳皮及葡萄柚花椒

or

A4 Wagyu beef tenderloin

日本穀飼 A4 和牛柳

(supplement 另加 \$398)

White Chrysanthemum with kumquat and osmanthus

菊花配金橘及桂花

Peach “baba au rhum” with peach gum and baijiu

蜜桃巴巴蘭姆蛋糕配桃膠及白酒

Mignardises

法式美點

\$1,688

\$1,888

Includes additional courses*

Supplement Kaviari Ossetra Caviar 另加法國 Kaviari 白鱈魚魚子醬 at \$40/g 克

Sommelier Selection 品酒師推介

4-glass wine pairing 配搭餐酒 (4 杯)

\$800

6-glass wine pairing 配搭餐酒 (6 杯)

\$1,380

A 10 per cent service charge will be added to your bill 另收加一服務費

Please inform us of any food allergies or dietary requirements in advance 如對任何食物有任何過敏反應，請於點餐前通知服務團隊

