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## SET DINNER MENU

3 COURSE **\$88**

CHOOSE ONE

**BLACK TRUFFLE "SUSHI RICE" RISOTTO (V)**

Parmesan emulsion

**FREMANTLE OCTOPUS with SHAVED FENNEL & ORANGE**

Apple & fennel salad, Chinese five spice – orange dressing

**GRILLED PORK NECK with TAMARIND – CHILI GLAZE**

Rose apple salad, shallots, cashew nuts, calamansi

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CHOOSE ONE

**CRISPY CHICKPEA PANISSE (V)**

Dal stew with eggplant & carrots, spiced popcorn

**STEAMED SPOTTED RED GAROUPA "NITSUKE"**

Shoyu dashi broth with shiitake, daikon, shaved negi

**SLOW ROASTED LAMB RACK with PINEAPPLE SALSA & CRISPY TAPIOCA**

Spiced bell pepper coulis, poached potato & bok choy, garam masala

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CHOOSE ONE

**SINFULLY CHOCOLATE**

Hazelnut brownie, 55% cacao mousse, salted caramel, Ecuadorian chocolate ice cream

**MANGO PASSION BOMB**

Mango mousse, mango & passion compote, osmanthus veil, Alphonso mango lassi gelato

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## SUGGESTED WINE PAIRING

COURSE 1

**2019 – KRIS, PINOT GRIGIO (+\$14)**

Veneto, Italy

**2018 – CLOUDY BAY, PINOT NOIR (+\$18)**

Marlborough, New Zealand

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COURSE 2

**2017 – TRIMBACH, GEWURZTRAMINER (+\$14)**

Alsace, France

**2018 – CONCHA Y TORO, ETIQUETA NEGRA, CABERNET SAUVIGNON (+ \$18)**

Maipo Valley, Chile

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DESSERT

**2020 – M. CHAPOUTIER, MUSCAT BEAUMES DE VENISE (+ \$12)**

Rhone Valley, France