

## Menu Menu

3-Course Set Dinner Menu \$128/pp



Terrine of Périgord Duck Liver with Toasted Country Bread Half Dozen Majestic Oysters N2 King Crab Thermidor with Lobster Bisque Soupe "VGE", Black Truffle Soup with Chicken Consommé Tasmanian Ocean Trout and Scallops Tartare Oscietre Prestige Caviar Set for 2 (+\$128)



Marinated Venison Loin 'Grand Veneur' Sauce Beef Tenderloin Rossini, Foie Gras and Black Truffle Roasted Challans Duck Magret, Orange Sauce Poached Dover Sole with Morel Sauce Scallops with French Black Truffle, Parsnip Purée

## Choice of Cheese Or Desserts

Truffle Brie Cheese with Toasted Bread Tropical Fruits Pavlova and Coconut White Chocolate Vanilla Mousse and Raspberry Log Cake Poire Belle Hélène Profiteroles

IF YOU HAVE ANY FOOD INTOLERANCE, PLEASE INFORM OUR WAIT STAFF.
PRICES ARE IN SINGAPORE DOLLARS AND SUBJECT TO SERVICE CHARGE AND GOVERNMENT TAXES.