



A CULINARY EXPERIENCE
BY MASTERCHEF SINGAPORE WINNER
DEREK CHEONG



LUNCH

\$58

CHAWANMUSHI

Crab | Ikura | Yuzu Ponzu | Wasabi

BLACK COD

Razor Clams | Sake Lees | Beurre Blanc

or

PORK JOWL

Miso | Apple | Cabbage

APPLE

Shiso | Pine | Kiwi

ROASTED BANANA

Chocolate | Peanut | Coffee

Inclusive of freshly brewed coffee or tea

Additional Snacks and Petite Fours \$10



DINNER

\$88

CHAWANMUSHI

Crab | Ikura | Yuzu Ponzu | Wasabi

HOKKAIDO SCALLOP

Ramson | Fava Bean | Asparagus | Kailan

BLACK COD

Razor Clams | Sake Lees | Beurre Blanc

PORK JOWL

Miso | Apple | Cabbage

APPLE

Shiso | Pine | Kiwi

ROASTED BANANA

Chocolate | Peanut | Coffee

Inclusive of freshly brewed coffee or tea

Additional Snacks and Petite Fours \$10

Additional Wine Pairing Experience \$70



ALA CARTE

CHAWANMUSHI

Crab | Ikura | Yuzu Ponzu | Wasabi
\$10

HOKKAIDO SCALLOP

Ramson | Fava Bean | Asparagus | Kailan
\$20

BLACK COD

Razor Clams | Sake Lees | Beurre Blanc
\$35

PORK JOWL

Miso | Apple | Cabbage
\$30

ROASTED BANANA

Chocolate | Peanut | Coffee
\$15