

aaharu

Ma hor

NV, William Saintot "Trilogie" Brut, Champagne, France, (120ml)

canapés

Pork and prawn with ginger and galangal on betel leaves

Crab meat with pickled garlic, crunchy rice and peanuts

2016, Domaine Paul Blanck et Fils "Vieilles Vignes", Auxerrois, Alsace, France, (120ml)

mains

Silken eggplants with steamed eggs and dried prawns

Relish of smoked kingfish with wild ginger and green peppercorns

Aromatic curry of chicken with potatoes and shallots

Braised duck with ginger and garcinia leaves

Stir-fried wild mushrooms with water bamboo

2017, Domaine Gramenon "Poignée de Raisin", Grenache, Syrah, Côtes Du Rhône, France, (140ml)

desserts

Taro pudding with custard apple, simmered in coconut cream

Fresh longans

Set menu per person

748

With wine pairing

998

Prices are subject to 10% service charge

Pork, shellfish and nuts are used in many dishes. All our food is freshly prepared and cooked to order and all items are subject to availability. If you have any allergies, please inform a member of our staff