

Habitat *feuille*

Marine

Shellfish Water | Marigold Oil
Prawn Beignet | Ginger | Prawn Head Mayo | Coriander
Trompe-l'œil Mussel | Mussel Tartare | Marinière
Stuffed Baby Squid | Eggplant | Crispy Tentacle

Kampachi
Roasted Kombu Cured Kampachi
Leek & Fish Ham Tartlet
Pil Pil Brioche

Langoustine

Poached Langoustine with Kristal Caviar
Langoustine Claw Raviole with Watercress and Marigold
Natural Langoustine Tartare

Discovery | \$1,588

 **Signature | \$1,788**

5-glass wine pairing

Sélection \$688 | Exception \$1,288

6-glass wine pairing

Sélection \$888 | Exception \$1,488

Forest

Matsutake

Juniper Smoked Matsutake - Blackcurrant Cheong
Mushroom Pâté en Croûte
Matsutake Consommé Jelly

Pasture

Three-Yellow Chicken

Cooked en Vessie - Tarragon Coulis
Pistachio Chicken Wing
Farce Gratin
Tarragon Bouillon

Tropical

 Vanilla | Soy Milk
Add 6g Caviar \$288

Citrus

Fresh and Confit Citrus Salad - Lemon Sorbet
Grand Marnier Soufflé
Kombucha

Mignardise

BEWTR Filtered Still, Sparkling and Hot Water are served as free flow at \$38per person.
All prices are subject to 10% service charge.