



A LA CARTE

STARTERS

[V] AVOCADO \$48

hass avocado, basil, grapefruit, sansho pepper

TOMATO \$58

amera tomato, yuzu-koshō, lily bulb, crustacean essence

CRAB \$68

steamed hairy crab, corn, lemongrass

SCALLOP \$68

live hokkaido scallop, almond, curry oil

MAIN COURSES

COD \$68

atlantic cod, miso, oxtail, roots

VEAL \$78

milk fed veal loin, black truffle, barbecued chestnuts

LAMB \$78

organic lamb, fermented hokkaido milk, artichoke, turmeric

LOBSTER \$98

blue lobster, kabocha pumpkin, ginger, tarragon

[V] MUSHROOM \$68

wild mushroom, green tea, soy hollandaise, nori dust

DESSERTS

BLOOD ORANGE \$24

blood orange, chocolate, honey tuile

CHOCOLATE \$22

tanariva-manjari chocolate, vanilla parfait, passion fruit sorbet

STRAWBERRY \$22

wild basil, strawberries, marscapone ice cream, cat's tongue

CHEESE TROLLEY \$28

an assortment of farmed french cheeses with condiments and homemade bread



GRAND CHEF RELAIS & CHÂTEAUX: **EMMANUEL STROOBANT**

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVT TAXES.