



SINGAPORE GRAND PRIX PREMIUM LUNCH

PRIX FIXE TWO-COURSE MENU AVAILABLE AT SGD 78**
WINE PAIRING AVAILABLE AT SGD 68**

PRIX FIXE THREE-COURSE MENU AVAILABLE AT SGD 98**
WINE PAIRING AVAILABLE AT SGD 88**

BURRATA

Marinated tomatoes, wakame oil, chrysanthemum

2018 CLOUDY BAY SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

OR

MAINE LOBSTER

Salted egg yolk butter, preserved lemon, horseradish, purslane

2017 KUMEU RIVER 'VILLAGE' CHARDONNAY, AUCKLAND, NEW ZEALAND

OR

STORMSHELL CLAM

Burnt leeks, pil pil sauce

2017 MULLER-CATOIR 'HAART' RIESLING TROCKEN, PFALZ, GERMANY

PAN SEARED TURBOT

Kombu butter, green asparagus

2018 DOMAINE OTT BY.OTT ROSE, PROVENCE, FRANCE

OR

VEGETARIAN KHAO SOI

Broccoli, torched ginger flower

2015 RODA RIOJA RESERVA, SPAIN

OR

RANGERS VALLEY "BLACK MARKET" RIBEYE (+SGD 18)

Shiso vinegar glaze, fresh green Kampot pepper

2017 YALUMBA 'SAMUEL'S COLLECTION' SHIRAZ, BAROSSA VALLEY, AUSTRALIA

PRICKLY PEAR

Granita and sorbet

2017 PIO CESARE, MOSCATO D'ASTI, PIEDMONT, ITALY

AND

TURBO CHOCOLATE

Chocolate surprise

2015 HANS TSCHIDA SAMLING 88 BEERENAUSSLESE, BURGENLAND, AUSTRIA



SINGAPORE GRAND PRIX PREMIUM DINNER

PRIX FIXE FIVE-COURSE MENU AVAILABLE AT SGD 198⁺⁺

WINE PAIRING AVAILABLE AT SGD 128⁺⁺

STORMSHELL CLAM

Burnt watermelon dressing, basil flowers

2017 MULLER-CATOIR 'HAART' RIESLING TROCKEN, PFALZ, GERMANY

BURRATA AND OSCIETRA CAVIAR

Marinated tomatoes, wakame oil, chrysanthemum

2018 CLOUDY BAY SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

PAN SEARED TURBOT

Kombu butter, green asparagus

2018 DOMAINE OTT BY.OTT ROSE, PROVENCE, FRANCE

OR

RANGERS VALLEY "BLACK MARKET" RIBEYE (+SGD 18)

Shiso vinegar glaze, fresh green Kampot pepper

2017 YALUMBA 'SAMUEL'S COLLECTION' SHIRAZ, BAROSSA VALLEY, AUSTRALIA

PRICKLY PEAR

Granita and sorbet

2017 PIO CESARE, MOSCATO D'ASTI, PIEDMONT, ITALY

AND

TURBO CHOCOLATE

Chocolate surprise

2015 HANS TSCHIDA SAMLING 88 BEERENAUSELE, BURGENLAND, AUSTRIA



SINGAPORE GRAND PRIX PREMIUM DINNER

PRIX FIXE EIGHT-COURSE MENU AVAILABLE AT SGD 298⁺⁺

WINE PAIRING AVAILABLE AT SGD 168⁺⁺

STORMSHELL CLAM

Burnt leek, sherry vinegar dressing

2017 MULLER-CATOIR 'HAART' RIESLING TROCKEN, PFALZ, GERMANY

BURRATA AND OSCIETRA CAVIAR

Marinated tomatoes, wakame oil, chrysanthemum

2018 SAUVIGNON BLANC, CLOUDY BAY, MARLBOROUGH, NEW ZEALAND

MAINE LOBSTER

Salted egg yolk butter, preserved lemon, horseradish, purslane

2017 KUMEU RIVER 'VILLAGE' CHARDONNAY, AUCKLAND, NEW ZEALAND

PAN SEARED TURBOT

Kombu butter, green asparagus

2018 DOMAINE OTT BY.OTT ROSE, PROVENCE, FRANCE

KHAO SOI

Broccoli, torched ginger flower

2015 RODA RIOJA RESERVA, SPAIN

RANGERS VALLEY "BLACK MARKET" RIBEYE (+SGD 18)

Shiso vinegar glaze, fresh green Kampot pepper

2017 YALUMBA 'SAMUEL'S COLLECTION' SHIRAZ, BAROSSA VALLEY, AUSTRALIA

PRICKLY PEAR

Granita and sorbet

2017 PIO CESARE, MOSCATO D'ASTI, PIEDMONT, ITALY

AND

TURBO CHOCOLATE

Chocolate surprise

2015 HANS TSCHIDA SAMLING 88 BEERENAUSSLESE, BURGENLAND, AUSTRIA