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SEMI A LA CARTE MENU

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**APPETISER**

**Crab 16**

jumbo lump crab meat, avocado, semi-dried tomato petal, mango salsa, micro green, cucumber water

**Foie Gras 20**

mosaic of foie gras, naked grape, brioche, frozen raspberry and gastrique

**Queen Scallop 18**

seared queen scallop, cauliflower purée, black garlic sabayon

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**SOUP**

**Lobster 15**

lobster cappuccino, saffron potatoes, crispy lobster cigar

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**MAIN COURSE**

**Lamb 38**

lamb loin, parsley crust, chick peas mousseline, spiced merguez sausage, carrot, caramelised mint jus

**72°C Braised Beef Short Rib 32**

beef short rib, fluffy potato, maitake mushroom, edamame, truffle sauce

**Kurobuta Pork 33**

braised pork cheek and St Louis rib, potato fondant, buttered shaved broccoli, natural jus

**Black Cod 34**

steamed black cod fillet in spicy cioppino stew, farm vegetables, basil butter toast

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**DESSERT**

**Strawberry 11**

strawberry lemon curd tart with basil sorbet

**Trio of Exotic Mango 12**

frozen mango ice-cream, mango passion pearl, mango pineapple blitz torte cake

**Chocolate Surprise 12**

chocolate bomb – chocolate vanilla whip ganache with melody of berries

**Crêpe 15**

crêpe suzette with vanilla ice-cream

