



DEGUSTATION MENU

OUR DEGUSTATION MENU IS A PERFECT INTRODUCTION
TO OUR A LA CARTE MENU HIGHLIGHTS CREATED BY CHEF REMI VERCELLI.

A THREE-COURSE DEGUSTATION IS ALSO AVAILABLE FOR THOSE WHO PREFER A LIGHTER COURSE.

Marinated sardines
with a spicy avocado purée set on a tomato jelly

Asparagus veloute

Pink sea bream “a la plancha”
buttered Chinese cabbage and bourbon vanilla sauce

Caramelized apple sorbet

Grilled Australian lamb chops
chorizo and white bean stew, lamb jus

Warm apricot tart
with marinated strawberries and Bourbon vanilla ice cream

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Vittoria coffee or TWG fine teas
pistachio and almond biscotti

(kindly ask our staff for our fine teas selection)

3180 / six course
1980 / three course **

** FOR A THREE-COURSE MENU OPTION, KINDLY ASK OUR STAFF FOR ASSISTANCE

Prices are INCLUSIVE of prevailing TAXES
and SUBJECT to SERVICE CHARGE ONLY

MAY 2012