



ELANA

SMOKED SCALLOP

Pickled Green Cucumber, Watermelon and Passion Fruit Sorbet
and Char Oil



CHARRED ONION

Truffle Purée and Manchego Cheese Espuma



TUNA

Hot Miso – Lemon Vinaigrette, Crispy Silverfish,
Japanese Sweet Potato and Yuzu Purée



MACARON A LA ROSE

Rose Petal Cream, Lychee and Raspberry
Sorbet, Raspberry Espuma



Coffee or Tea & Mignardises

\$118++



LORELLE

CUTTLEFISH RISSOTTO

Crisp Parsley, Espelette Pepper, Garlic Chips and Lemon Purée



SLOW ROASTED TOMATO SOUP

Garlic Foam and Tarragon Ice-cream



LAMB

Loin and Shank, Fava Beans, Artichoke and Sardinian Fagiolo Salad
Yogurt Textures



TEXTURES OF PASSION FRUIT

Crisp, Soft, Light, Frozen and Liquid

or

ARTISAN CHEESE SELECTION

Farm House Cheese with Fruit and Nut Loaf



Coffee or Tea & Mignardises

S\$128++ per person



ORINTHIA

TUNA

Basil Infused Yellow Fin, Potato Wrapped Tuna with Truffle Aioli, Crisp Tofu Skin,
Daikon, Cucumber and Sturgeon Caviar



PAN SEARED FOIE GRAS

Caramelised Sous-Vide Orange, Micro Cress,
Brioche 'Dust' and Duck Jus



HOKKADIO SCALLOP

Velouté of Jerusalem Artichoke, Sweet Peas, Truffle,
Endive and Pea Tendrils



LOBSTER

Chardonnay Poached, Lobster Cream with Linguini and Fresh Herbs



NUTELLA AND MILK

Brioche Toast, Pineapple, Smoked Tea Ice-cream, Nutella Croustillant
Milk Marshmallow

Or

ARTISAN CHEESE SELECTION

Farmhouse Cheese with Fruit and Nut Loaf



Coffee or Tea & Mignardises

\$168++