

# MENU DISCOVERY EXPERIENCE

*by Chef Jason Tan*

## Welcome drink

*Crement de Bourgogne Brut, Blanc de Blancs, "Pure" Albert Bichot, Burgundy 2014*

## Amuse Bouche

### Maine lobster

*Trombetta zucchini, honey mustard, hijiki, Kristal de Chine caviar*

*Pinot Gris Zellberg, Domaine Ostertag, Alsace 2013 (Biodynamic)*

### Oignon doux des Cevennes

*62 degree egg, buckwheat, noisette crouton, black truffle*

*Puligny-Montrachet Domaines Albert Bichot, Burgundy 2013*

### Amadai "crispy scales"

*Obsiblu prawn, celeriac, Aged Shaoxing*

*Domaine Arnoux – Lachaux, Nuits- Saint- Georges "Les Poisets", Burgundy 2014*

### Japanese A4 Toriyama beef

*Horseradish, macadamia, black radish, shallot, soy caramel*

*"Poupille" Cotes de Castillon, Bordeaux 2011 (Biodynamic)*

### My favourite childhood food memory

*Peanut butter, pandan kaya, toasted bread*

*Coeur de Bulle Sieur d' Arques Limoux Languedoc NV*

## Petits fours

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*The Chef will do his utmost best to accommodate for any food intolerances and allergies whilst we are unable to guarantee that all of our dishes will be completely allergen free*

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