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A Borderless Journey With M.Chapoutier

The Journey inclusive of pairing 2.200.000++



Cocktail & Canapés

Chicken Skin, Liver Mousse, Balado
Beetroot, Cheese, Apple, Honey
Cured Red Snapper, Nori, Rujak
Charcoal Puff, Smoked Mackerel
Chawanmushi, Oyster, Bumbu Jimbaran



Caviar

(Optional Please Refer to Caviar Menu)



Hokkaido Scallop

"Cured with the ocean, kissed by the garden"

Crudo / Tomato / Dabu Dabu / Hijiki / Citrus Gel

Crozes-Hermitage "Les Meysonniers" White



King Prawn

"Two textures, two worlds. The Southern Ocean meets the Straits."

Kroepoek head / Sambal Tomat / Laksa

Hermitage "Chante-Alouette"



Opu Fish

"A classic reborn, with umami and depth."

Smoked / Onion Soubise / Woku Sauce

Crozes-Hermitage "Les Meysonniers" Red



Quail

"Smoked flavours, paired with tradition."

Sawo / Kaki / Smoked Kluwak / Tamarin

Côte-Rôtie "Les Bécasses"



Venison

"Earth and bloom, wild meets spice in vibrant harmony."

Green Peas Puree / Corn Salad / Hibiscus / Bumbu Kuning

Hermitage "Monier de la Sizeranne"



PB & J

"An Apéritif all time classic masterpiece"

Peanut Mousse / Raspberry & Blackberry / Biscuit



Mignardises

Sweet confections & Refined brews to complete the journey

Prices are subject to 21% Tax & Service