

# MENU

## *Amuse Bouche*

### SURAT THANI OYSTER

Cucumber gel, dill oil, finger lime, Champagne foam

### TOM YUM GAZPACHO

Boiled shrimp, fish sauce, tomato

### HONEY PLEASE

Black Label, longan honey, citrus vermouth, herbal tamarind

### RICE TO MEET YOU

Eco Spirits gin, toasted rice, lemongrass, pineapple, agave, lemon bitters

## *Cold Starter*

### KING MACKEREL CEVICHE, LECHE DE TIGRE

Coconut milk, celery, cucumber, lime, coriander, ginger, shallot, garlic, crunchy brunoise, herb oil

### SELBACH "INCLINE" RIESLING FEINHERB MOSEL, GERMANY 2023

## *Hot Starter*

### RIVER PRAWN TORTELLINI

Shellfish consommé, lemongrass butter

### TENUTA AMMIRAGLIA VERMENTINO TOSCANA IGT, ITALY 2024

## *Mains*

### SOUS-VIDE POACHED RED SNAPPER

Pumpkin purée, curry leaf beurre blanc

### CHÂTEAU BARBEYROLLES "PÉTALE DE ROSE" CÔTES DE PROVENCE AOP, FRANCE 2024

### DUCK DUO

Pressed duck leg confit & grilled duck breast,  
sweet potato mousseline with a touch of passion fruit,  
braised baby bok choy, Thai-flavoured duck jus

### ANTONIN RODET BOURGOGNE PINOT NOIR BOURGOGNE AOC, FRANCE 2023

## *Dessert*

### WARM PASSION FRUIT SOUFFLÉ, COCONUT CRÈME ANGLAISE, MANGO SORBET

### FONTANAFREDDA "LE FRONDE" MOSCATO D'ASTI MOSCATO D'ASTI DOCG, PIEDMONT, ITALY 2024