

## **TASTES**

SOFT SHELL CRAB CAESAR, Romaine Lettuce, White Anchovies, Parmesan	230K
CUTTLEFISH NOODLES, Pulled Nangka, Bell Pepper, Red Hot Sour	220K
HOUSE MADE PICKLES, Citrus Cream Fraiche, Black Olive Oil	180K
FOIE GRAS MOUSSE, Red Wine Reduction, Baby Star Fruit, Milk Bread	235K
KINGFISH CEVICHE, Young Coconut, Citrus, Pickles, Wakame Crisp	220K
FOIE GRAS STUFFED CHICKEN WINGS, Tarragon, Wasted Citrus Jam	280K
SELECTION OF COLD CUTS, Pickles, Tomato Bread	345K
BEEF RENDANG TARTARE, Sweet Potato Chips, Kenari Nuts, Parmesan	280K
WHIPPED DUCK RILLETTE, House Made Pickles, Ciabatta	240K
CAVIAR DOUGHNUT, Kaffir Lime, Creme Fraiche	220K
TRUFFLE SANDWICH, Brie De Meaux, Milk Bread	280K
PLATES	
DRY AGED MARKET FISH, Watercress, Fennel, Spiced Almonds, Lemon	380K

DRY AGED MARKET FISH, Water cress, Ferrier, Spiced Aimonds, Lemon	JOUR
TASTING ROOMS BURGER, Smoked Pork, Pata Negra, Foie Gras, Comté, Layered Potato	480K
TRUFFLED RISOTTO, Wild Mushrooms, Mascarpone, Parsley	390K
ROASTED CAULIFLOWER, Chickpeas, Pomegranate, Curry Meuniere	300K
CONFIT DUCK LEG, Tomato, Capers, Smoked Potato Puree	395K
SLOW COOKED LAMB RACK, Sweet Potato, Mint Demi-Glace	560K
GRILLED WAGYU RIB EYE (250 GR), Smoked Potato Puree, Green Peppercorn Sauce	940K
BRAISED RABBIT RAVIOLI, Red Wine, Baby Carrots, Tarragon	360K
SLIPPER LOBSTER, Oyster Mushroom, Tempe Crumble	590K

## **SWEETS**

TRIO OF IMPORTED CHEESE, Seasonal Condiments, House Baked Bread	380K
DARK CHOCOLATE PARFAIT, Strawberries, Rosemary, Olive Oil	130K
WASTED LEMON JAM DOUGHNUT	110K
TASTING ROOMS MANGO "CHEESECAKE"	130K
CHOCOLATE MOELLEUX, PALM SUGAR LIME MOUSSE, RASPBERRIES	135K