

SET DINNER

*3 Course SET MENU 98*

*Add on Wine Pairing 88*

APPETIZER

Yellowfin Tuna Tartare, Avocado, Ginger Marinade, Spicy Radish  
Wagyu Beef Tenderloin Tartare, Kimchee, Avocado, Sesame, Scallion  
Warm Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing  
Burrata with Cranberry Compote, Olive Oil  
Crispy Octopus, Romesco Sauce and Kohlrabi Slaw  
**2021 Domaine Huet "Le Mont" Loire Valley, France**

MAIN COURSE

Oven Roasted Tiger Prawns, Yuzu Kosho Marinade and Lime  
Madai Crusted in Nuts and Seeds, Sweet and Sour Jus  
Grilled Lamb Chops with Mushroom Bolognese and Pecorino Cheese  
Pepper Crusted Wagyu Beef Tenderloin and Roasted Carrots  
Pistachio-Tarragon Chili Aioli +55  
Simply Prepared Black Market Angus Ribeye +40  
**2019 Giacomo Montresor "Fondatore" Amarone DOCG, Veneto, Italy**

DESSERTS

Warm Chocolate Cake, Vanilla Ice Cream  
Coconut Panna Cotta, Tropical Fruit, Calamansi Sorbet  
Blueberry Basque Tart, Crème Fraîche  
Choice of 2 Scoops Sorbet or Ice Cream  
**2020 Château Roumieu Haut-Placey Sémillon Sauvignon Blanc, Sauternes, France**