



SOMMER

BREAD

A Selection of Our House Baked Breads with Shio Kombu Butter

CANAPÉS

36 Month Comté Cheese Cornet with Madeira Gelée

Chicken Liver Glazed in Onion Consommé with Green Apple and Quatre Épices

Grain Fed Fillet of Beef Tartare with 6 year aged Kanzuri and Yuzu Kosho

Wild Caught Tai Kobujime with Amela Tomato, Yellow Peach and Myoga

Roasted Turbot from Brittany with Young Leeks and Vin Jaune

Pigeon from Plounéour-Menez with Mitteault Foie Gras and Sarawak Pepper

Caramelised Pecan Parfait with Brown Butter, Oloroso Sherry and Earl Grey

MIGNARDISES

INSPIRATION 5 COURSE \$258

WINE PAIRING \$168

SUPPLEMENTARY COURSE-

MIKAN ORANGE \$28



LEWIS BARKER

Menu available for lunch and dinner

Our menu is designed to be ordered by all guests at the table to optimize the overall dining experience

All prices are subjected to GST & Service Charge