

*Octopus
Jamón & Potato Pavé
Taro Dumpling*



HOKKAIDO SNOWCRAB

Granny Smith Apple // Russian Hybrid Caviar // Horseradish

LOBSTER

Jerusalem Artichoke // Huacatay // Kinkan

MONK FISH

Ankimo // Turnip // Perilla

TAJARIN

Parmegiano Reggiano // Alba White Truffles // Roasted Jus

TOCHIGI WAGYU

Wakanasu // Foie Gras // Leek

MIKAN

Pomelo // Fromage Blanc // Lemongrass

NAGANO APPLE

Cinnamon // Matcha // Buttermilk

2016 JULIET VÍCTOR ÉDES SZAMORODNI

St. Honoré

Nougat

Osmanthus

Chef's Innovative Menu \$318

3 Glass Wine Pairing \$98

5 Glass Wine Pairing \$168

Additional White Truffles \$25/g


28wilkie

All prices are in Singapore Dollars,
subject to Service Charge & Prevailing Government Taxes