

**The Cuisine of Chef Arnaud Dunand 🌸 & Chef Rémy Carmignani**

\$238++ per pax  
\$190.40++ per pax (Visa Infinite cards)  
\$202.30++ per pax (All other Visa cards)

**DINNER MENU**

**SNACKS**

**House Made Tarama**

Extra Virgin Olive Oil, Sicilian Pistachio, Cannoli  
*by Chef Rémy*

**Smoked Eel**

Crisp Bricelet, Smoked Eel Cream, Calamansi Gel  
*by Chef Arnaud*

**Endive au Gratin**

Chilled Endive, Beaufort, Foam  
*by Chef Arnaud*

**Omble Chevalier**

Burnt Cream, Brown Butter, Pine Shoot Essence, Spinach Oil  
*by Chef Arnaud*

**Caviar and Uni**

Potato Espuma, Champagne  
*by Chef Arnaud*

**Le Homard**

Brittany Blue Lobster, Seasonal Red Chard from Italy, Lobster Civel  
Bordeaux Red Wine, Seaweed Butter  
*by Chef Rémy*

**Bresse Pigeon**

Japanese Melon, Hydroponic Rocket  
*by Chef Arnaud*

**Pré Dessert**

*by Chef Rémy*

**Les Fraises de Chitose**

Cameron Highland Chilose Strawberry, Kaffir Lime Panna Cotta  
Yuzu Gel, Mint & Pink Peppercorn Granité  
*by Chef Rémy*

**Petit Fours**

*Menu details are subject to changes due to availability and seasonality of ingredients.*