

ASPARAGUS ARTISTRY

SET DINNER MENU 3 March – 30 April 2025

3-Course \$68++ Per Person | 4-Course \$88++ Per Person

COLD STARTER

ASPARAGUS TARTLET
Sea Grapes / Mushroom & Kombu Duxelles / Egg

SOUP

WHITE ASPARAGUS VELOUTÉ Hokkaido Scallops / Asparagus Ragout

MAIN COURSE

BLACK COD WITH EGG FLOSS CRUST Charred Asparagus / Radish Gateau / Tobiko Sauce

DESSERT

ASPARAGUS AU CHOCOLAT

Tahitian Vanilla

Truffle & Dark Chocolate / Olive Oil "Caviar"