

Pamplemousse

Bistro + Bar

5-course Prix Fixe Menu

Ocean Trout

Citrus marinated ocean trout | Pamplemousse confit | Saikyo miso aioli | Croutons

Hokkaido Scallop Tagliolini

Crustacean cream sauce | Pork gratons | Nori | Chives

Duck Confit

Confit of duck leg | Braised red cabbage | Pomme sarladaise | Lychee gastrique

OR

Beef Bourguignon

Red wine marinated short rib | Bacon, mushrooms & pearl onions | Kecap manis | Pomme puree

Cheese Platter

Selection of fine cheeses | Fig jam | Honey | Walnuts

Crème Brulee

Osmanthus crème brulee | Lychee sorbet

OR

Dates

Sticky date pudding | Walnut ice cream | Saffron butterscotch sauce