

SAFFRON TASTING MENU

Appetiser

Yellowfin Tuna Tartare, Smoked Ricotta, Egg Yolk Purée, Osciète Caviar ♦
(Upgrade to Seafood Platter +\$688 for 2)
Champagne Henriot Blanc de Blancs NV

Intermediate

Foie Gras Torchon, Aged Balsamic, Chives, Ver Jus and Fig, Fennel Toast ♦
Riesling Blend, Domaine Marcel Deiss, Altenberg de Bergheim, Alsace Grand Cru, France 2017

Pasta

Linguine, Spider Crab, Tomato, Zucchini Flower
Listán Blanco, Suertes del Marqués, Trenzado, Tenerife, Spain 2023

Main

Beef Wellington, Wrapped in Parma Ham, Herb Mashed Potato, Red Wine Sauce ♦
Tempranillo, Vina Bujanda Gran Reserva, Rioja, Spain 2015

Pre-dessert

Peach and Passionfruit Sorbet, Passionfruit Curd, Melissa Cress

Dessert

Acacia Honey Parfait, Summer Melon, Lemon Balm ♦
Gewürztraminer, Otronia Lagunar Tardio, Patagonia, Argentina 2019

4-Course ♦ \$988 / 6-Course \$1,288

Minimum for 2 person

Add on Wine Pairing for 4 Course \$560 or 6 Course \$660

SAFFRON

A LA CARTE MENU

— FROM THE SEA —

SEAFOOD PLATTER

Lobster & Smoked Shiso | Yellowfin Tuna Ceviche & Sesame
Line-caught Seabass Carpaccio & Yuzu | Seabream Ceviche Cucumber & Jalapeño
Japanese Hamachi Sashimi & Ponzu | Oyster & Green Apple Mignonette
Hokkaido Scallop Carpaccio & Jalapeño | Poached Tiger Prawn & Comeback Sauce

Serves 2 / \$888

Serves 4 / \$1,688

OYSTER SELECTION

Jet Fresh Oysters

Please check your server for the daily choices

Per Piece / Market Price

CAVIAR SERVICE

Paris Kaviari Oscietre

Served with Brown Butter Blinis and Condiments

30g / \$998

50g / \$1,558

STARTERS

Smoked Duck Breast, Compressed Watermelon, Baby Gem, Pickled Beetroot, Candied Walnut	\$208
Seabream Ceviche, Cucumber, Jalapeño, Pickled Chili, Coriander	\$198
Japanese Fruit Tomato, Burrata, Sea Urchin, Basil	\$248
Octopus, Smoked Eggplant, Fennel, Ice Wine Vinegar	\$238
Black Angus Beef Tartare, Smoked Egg Yolk Emulsion (Add on Oscietre Prestige Caviar +\$158)	\$228

INTERMEDIATES

Hokkaido Scallop, Salmon Roe, Champagne Beurre Blanc Sauce, Chives	\$198
Seafood Soup, Red Prawn, Seasonal Fish and Shellfish, Saffron, Fennel	\$328
Beef Cheek Ravioli, Air-dried Morel, Black Truffle	\$268
Linguine, Spider Crab, Tomato, Zucchini Flower	\$328

MAINS

Glazed Iberico Pork Belly, Puff Pork Skin, Braised Chickpeas, Summer Squash	\$298
Pan Seared Sea Bass, Peas, Pancetta, Asari Clams	\$328
Whole Yellow Chicken, Wild Mushroom, Chorizo Iberico, Broad Beans, Vin Jaune Sauce (Serves 2)	\$888
Beef Wellington, Wrapped in Parma Ham, Herb Mashed Potato, Red Wine Sauce	\$588

FROM THE JOSPER GRILL STEAK SELECTIONS

Argentine Beef T-bone (550g)	\$588
Australian Striploin ,Ranger Valley, M5+ (500g)	\$658
Australian Black Angus OP Rib (1.3kg) (Serves 2-4)	\$1,488
Japanese Sirloin, Miyazaki, A4 (300g)	\$688
U.S.A. Flank Steak, SRF Gold Label (300g)	\$468
Australian Tenderloin, Black Angus Grain Fed, M5 (350g)	\$688

SAUCES

Choice of one sauce

Béarnaise / Steak Sauce / Peppercorn / Chimichurri

SIDES

Hand Cut Chips	\$98
Broccolini, Garlic Oil, Chili Pepper	\$88
Grilled Asparagus, Nori Butter	\$128
Braised Char Corn, Harissa, Parmagiano-Reggiano	\$128
Wild Mushroom, Garlic Butter	\$98
Kale Salad, Pine Nut, Parmesan, Black Garlic Dressing	\$158

DESSERT MENU

Tarte au Citron , Toasted Meringue, Pineapple Basil Sorbet (Serves 2)	\$198
Acacia Honey Parfait , Summer Melon, Lemon Balm	\$148
Moscato Poached Peach , Oolong Tea Crème Bavaroise, Raspberry	\$148
Hukambi 53% Milk Chocolate Mousse , Banana, Passion Fruit, Miso Ice Cream	\$168
Tiramisù , Mascarpone Cream, Kahlúa, Espresso Ice Cream	\$148

AFTER MEAL BEVERAGES

Tea Selection <i>from Tea Concepts</i>	\$55
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Earl Grey	Peppermint
English Breakfast	Aged Pu-Er
Jasmine	Oolong
Chamomile	

Coffee Selection <i>from Urban Coffee Roaster</i>	\$60
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Espresso	Flat White
Long Black	Cappuccino
Americano	Mocha
Latte	

SINGLE ORIGIN SELECTION +\$50
HAND DRIP / COLD BREW / ICE DRIP +\$120