

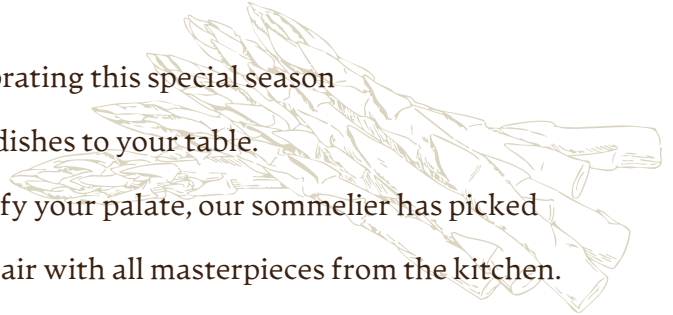
SYMPHONY OF WHITE ASPARAGUS

French white asparagus, particularly that from the Val de Loire,
perfectly embodies the essence of spring in the kitchen.

This time of year marks a revival of flavours, showcasing fresh and delicate seasonal ingredients.

This Year, Saffron chefs are celebrating this special season
by crafting extraordinary dishes to your table.

Not only with the numerous of selection to satisfy your palate, our sommelier has picked
the best selection of Val de Loire wine for you to pair with all masterpieces from the kitchen.



A LA CARTE SELECTIONS

Butter-poached White Asparagus, Leek, Sea Urchin, Hollandaise	\$338
White Asparagus Soup, Croutons, Shiso Flower	\$268
Steamed White Asparagus, Hazelnut, Parmagiana-Reggiano, Iberico Ham, Figs	\$278
Grilled White Asparagus, Seared Foie Gras, Crispy Shallot, Port Wine Reduction	\$398
White Asparagus Risotto, Pan-seared Hokkaido Scallop, Wild Mushroom, Chicken Jus	\$468

LOIRE'S WINE CHOICES

SPARKLING WINE

Chardonnay, Ackerman Cremant de Loire, Royal Blanc, Saumur, Loire Valley 2019

GLASS BOTTLE

\$120 \$500

WHITE WINE

Sauvignon Blanc, Domaine Lebrun, Pouilly-Fumé, Loire Valley 2023

\$120 \$500

Chenin Blanc, Le Clos Galerne Moulin Brule Anjou Blanc, Loire Valley 2021

\$180 \$900

BUSINESS SET LUNCH

\$480 for 2 courses

\$550 for 3 courses

AMUSE BOUCHE

APPETISER

Seabream Ceviche, Cucumber, Jalapeño, Pickled Chili, Coriander

Octopus, Smoked Eggplant, Fennel, Ice Wine Vinegar

Kale Salad, Pine Nut, Parmesan, Black Garlic Dressing

Black Angus Beef Tartare, Smoked Egg Yolk Emulsion
(Add on Oscietre Prestige Caviar +\$158)

Soup of the day

(Add \$120 Upgrade to **Seafood Soup**, Red Prawn, Seasonal Fish and Shellfish, Saffron, Fennel)

MAIN

Acquerello Risotto, Artichoke, Crispy Garlic, Aged Parmesan

Duck Ragout Cavatelli, Porcini, Parsley, Parmigiano-Reggiano

Pan Seared Barramundi, Peas, Artichoke, Pancetta, Asari Clams

Braised Wagyu Beef Cheek, Potato Purée, Seasonal Vegetables, Horseradish
(Add \$120 Upgrade To **USDA Flank Steak**, SRF Gold Label)

EXTRA SIDES \$68

Broccolini with Garlic Oil and Chili Pepper

Mashed Potato

Sautéed Spinach in Butter Sauce

DESSERTS

Tarte au Citron, Toasted Meringue, Pineapple Basil Sorbet

Acacia Honey Parfait, Summer Melon, Lemon Balm

Hukambi 53% Milk Chocolate Mousse, Banana, Passion Fruit, Miso Ice Cream

Tiramisù, Mascarpone Cream, Kahlúa, Espresso Ice Cream

Petit four

Coffee or Fine Tea Included

BEVERAGES

House Champagne \$150

Wine of the day (*Red or White Wine*) \$98

Tea Selection \$45

Earl Grey

English Breakfast

Jasmine

Chamomile

Peppermint

Aged Pu-Er

Oolong

Coffee Selection \$50

Espresso

Long Black

Americano

Latte

Flat White

Cappuccino

Mocha

SINGLE ORIGIN SELECTION +\$50
HAND DRIP / COLD BREW / ICE DRIP +\$90