



## A GASTRONOMIC ADVENTURE BY OCBC CARDS

### Welcome Drink

**CHAMPAGNE** / NV, TAITTINGER BRUT RESERVE

### Amuse Bouche

**UNI** / PRAWN, TEMPURA NORI

**KINGFISH** / CUCUMBER, BUTTERMILK, YUZU KOSHO

### Seeds & Soil

**LENTIL POTTAGE** / SCALLOP, TAMARIND, TOMATO, CORIANDER

**CAULIFLOWER** / ALMOND WHEY, BUCKWHEAT, POMEGRANATE

### Salty Oceans

**OCEAN TROUT** / GREEN GODDESS, ENDIVE, RADISH

### Grains & Pastures

**OCBC Special: LAMB** / ARTICHOKE, MUSTARD FRUIT, FONDANT

### Intermezzo

**PINE LIME SPLICE** / ANCHAN, LEMONGRASS ICE, OXALIS

### Dessert

**CHOCOLATE** / AVOCADO MOUSSE, CALAMANSI, JAGGERY ICE CREAM

### Coffee / Tea

\$180++ per person

### VOYAGE CARDMEMBERS' EXCLUSIVE:

**RIESLING SEMILLON** / 2015, "SALLIO", RUGGABELLUS, EDEN VALLEY, AU  
\$135++ per bottle (U.P. \$145++)

**PINOT NOIR** / 2013 "LA MASIA" MARIMAR ESTATE, SONOMA, USA  
\$165++ per bottle (U.P. \$185++)

EXCLUSIVELY FOR ALL OCBC CREDIT/DEBIT CARDMEMBERS



*Menu is seasonal and may subject to market availability of fresh produce. Reservations in advance required. Prices are subject to 7% GST and 10% Service Charge. Payment must be made with an OCBC Credit/Debit Card. T&Cs apply.*