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WINE&STYLE

SINGAPORE

NATURE'S DINNER
A Sustainable Pairing Experience

SAKANA NO CRUDO

Assorted seasonal sashimi dressed in house-grown lime ponzu, shiso-infused tomatoes, flying fish roe.
Bright, clean, and expressive, a reflection of land meeting sea.

Rubaiyat Koshu Sur Lie 2023 (Japanese wine)

FOIE GRAS MONAKA

Crisp wafers filled with foie gras ganache, salmon roe, pickled daikon, shiso, and house-grown moringa.
Rich yet precise, layered with sweetness, salinity, and farm-fresh complexity.

Pommery Apanage 1874 (Champagne)

KANI CHAWANMUSHI with TARABA CROQUETTE

Silken egg custard enriched with Spanner Crab, sweet Japanese white corn, and house-grown fennel.
Served alongside a Taraba croquette, a refined nose-to-tail expression where nothing goes to waste.

Matsu Midori Ryo Kawazu Sakura Yeast (Seasonal Spring Sake)

MAIN

WAGYU

Teppan-seared tenderloin with red wine yakiniku reduction, char-grilled locally grown Golden Elm Oyster mushroom, satsumaimo, and society garlic.
Depth, smoke, and umami in balance.

Folium Reserve Pinot Noir 2021 (Japanese winemaker in New Zealand)

OR

MERO

Char-grilled toothfish with a dashi blanc sauce made from its bones, blistered shishito, passion fruit marigold, and crisp fried fish skin.
Buttery and delicate, layered with gentle acidity and a refined nose-to-tail expression.

Folium Sauvignon Blanc 2024 (Japanese winemaker in New Zealand)

DESSERT

Rice Field After Rain

Toasted rice ice cream, rice paper veil, fermented rice caramel, ume gel, and hanaho.
A quiet finish, nostalgic, textural, and softly aromatic.

Beau Michelle (Sake)