

flame

R E S T A U R A N T

DINNER TASTING MENU

SNACK

SCALLION-PARMESAN FINANCIER

Grape jam, crispy prosciutto

CRAB REMOULADE

Honeydew sorbet, cucumber,
mint-cilantro yoghurt, red onions, sriracha oil

PAN-SEARED FOIE GRAS "SATE"

Naan, mango chutney, tomato relish

STEAMED HALIBUT

Rice stick noodles, Asian gremolata, soft egg, "laksa" sauce

SOY-BRAISED LAMB RAVIOLI

Carrot purée, crispy shallots, leeks

JOSPER-GRILLED US BEEF SHORT RIBS

"Clay pot" mushroom rice, pickled onions,
radish, Vietnamese herb salad

CHOCOLATE CANNELLONI

Ginger ice cream, almond crumble, chocolate soil, mint

3,620++ per person

Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.

Not all ingredients are listed in the menu.
Please inform your waiter of any dietary restrictions.

Rates are subject to prevailing service charge and taxes.