



RUINART CHAMPAGNE DINNER

Six-course symphony of prestige cuvées paired with fine caviar

18 SEP • 7PM
PRIVATE DINING ROOM
\$388⁺⁺

COURSE 1

FOIE GRAS CHAWANMUSHI

caviar, truffle

R de Ruinart Brut NV

COURSE 2

KING SNAPPER CRISP

caviar, yuzu kosho, mayonnaise, panko, garlic, sesame, soy

R de Ruinart Brut NV

COURSE 3

AMAEBI SOBA

caviar, charcoal soba, prawn tartare, dashi sauce

Ruinart Blanc de Blancs NV

COURSE 4

PAN SEARED COD

asparagus, bisque sauce

Dom Ruinart Blanc de Blancs 2013

COURSE 5

CRAB RICE

caviar, ikura, mitsuba

Ruinart Rosé NV

COURSE 6

THE VANILLA CHAMPAGNE BLOOM

*vanilla champagne mousse, japanese strawberry compote,
almond crumble*

PRICES ARE SUBJECT TO A 10% SERVICE CHARGE AND PREVAILING GOODS AND SERVICES TAX.