

GASTRONOMIC LUNCHEON

by Chef Jason Tan

Amuse bouche

Hokkaido scallop

Smoked duck, watermelon radish, coconut, kalamansi, black mustard seed

Patagonian toothfish

Iberico pork jowl, champignon, seaweed

OR

Free range chicken

Sakura ebi, edamame, rice, Manjimup black truffle

Speculoos

Caraibe 66%, almond, rum, mandarin orange

Petit fours

3 courses at \$78++

4 courses at \$98++

The chef will do his utmost best to accommodate for any food intolerances and allergies whilst we are unable to guarantee that all of our dishes will be completely allergen free

MENU EXPERIENCE

by Chef Jason Tan

Amuse bouche

Gillardeau oyster

Cucumber, yuzu kosho, mint, creme fraiche, Kristal caviar

Maine lobster

Riso, squid, buckwheat, leek, cider, crustacean

Patagonian toothfish

Iberico pork jowl, champignon, seaweed

Free range chicken

Sakura ebi, edamame, rice, Manjimup black truffle

My Interpretation of Kaya Toast

Pandan, coconut, gula melaka, muscovado sable, pineapple

Petit fours

5 courses at \$158++

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CORNER HOUSE DEGUSTATION

by Chef Jason Tan

Amuse bouche

Gillardeau oyster

Cucumber, yuzu kosho, mint, creme fraiche, Kristal caviar

Oignon doux des Cevennes

Toretama egg, buckwheat, Manjimup black truffle

New Zealand blue cod "crispy scales"

Free range chicken, butternut squash, ginger, beurre noisette, finger lime

A4 Toriyama Wagyu

Kyoho grape, ginnan, Fourme d'Ambert, sherry, endive

Watermelon

Soursop, rambutan, rose

My Interpretation of Kaya Toast

Pandan, coconut, gula melaka, muscovado, pineapple

Petit fours

5 courses at \$208++

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CORNER HOUSE EXPERIENCE

by Chef Jason Tan

Amuse bouche

Sea urchin

Corsica peach, plum, gingerflower, coriander, Kristal caviar

Gillardeau oyster

Cucumber, yuzu kosho, mint, creme fraiche, Kristal caviar

Interpretation of My Favourite Vegetable

Oignon doux des Cevennes

Maine lobster

Riso, squid, buckwheat, leek, cider, crustacean

New Zealand blue cod "crispy scales"

Free range chicken, butternut squash, ginger, beurre noisette, finger lime

A4 Toriyama Wagyu

Kyoho grape, ginnan, Fourme d'Ambert, sherry, endive

Watermelon

Soursop, rambutan, rose

Cocoa Pebbles

46% Bahibe, praline feuilletine, kaffir, passion fruit, banana

Petit fours

7 courses at \$268++

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