SOMM's Rotisserie Feast

*3 Courses At \$ 2488 for 2 person with 3-glass Premium Wine Pairing

TO START:

Choose Two



Heirloom Carrot Salad with Blood Orange, Whipped Goats Curd, Toasted Pistachios, Endives & Dijon Mustard Dressing

French Onion Soup Gratinated with Salers, Comte & Gruyere Cheese

Hand-cut Tartar of Grain Fed O'Connor Tenderloin with Shallots,
Pickled Daikon, Grated Wasabi, Mizuna & Katsuobushi Mayonnaise

Supplement \$58

TO SHARE:

Oven Roasted Whole Loong Kong Chicken (Approximately 1.8kg)

Preserved Black Truffle Potato Mousseline.

Chestnut & Bacon Roasted Brussels Sprouts

Creamed Yellow Wine Sauce

(45 Mins Preparation Time)

TO FINISH:

Choose Two



Table Side Served "Grand Mother Style" Chocolate Mousse, Whipped Hokkaido Cream, Bitter Chocolate Shavings, & Crumble



Piedmont Hazelnut & Vanilla Diplomat Cream Millefeuille, Salted Caramel Ice-Cream



Abinao Chocolate Soufflé with Cacao Sorbet

.....Supplement \$30

TO ADD:

Aka Uni "French Toast" (20g Uni) \$\frac{1}{5} \frac{1}{5} \frac{1}

Mont Saint Michel Bouchot Mussels cooked in Amontillado Sherry,

White Miso & Uni Butter Sauce.....\$298