



Imbue

198

Simmer

Mala carabinero, citrus mango, head powder

Drunken chicken, doubanjiang, shaoxing wine

Oyster mousse, smoked eel, Kaluga caviar sauce

Dry aged aji, white clam & chinese almond sauce, celery sorbet, tonburi

Abalone, ginkgo nut custard, preserved green chilli, pine nut

Hand dived scallop, braised lotus, kelp emulsion, miso hollandaise

“MALAI” bread, malt, ginseng honey butter, thyme

Roasted pigeon, imbue spice, cocoa sunchoke, beetroot, fig, white pepper sauce

Squid sausage claypot rice, squid ink egg sauce, truffle, herbs

Yoghurt snow, raspberry, rhubarb, lemon verbena

Mont blanc, pork lard, oolong chantilly, chocolate, meringue

Mignardise