

# *Briketenia*



## **Tasting Menu**

Amuse Bouche

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### **Gillardeau Oyster No.1**

*Seaweed, cucumber, shallot (Add Caviar \$50)*

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### **Egg 63°C, Girolles**

*Butternut, hazelnut, parmesan cheese*

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### **Scotland Salmon, Langoustine**

*Saffron sauce, vegetables*

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### **Wagyu M6 Beef Tenderloin**

*Bordelaise sauce, churros, amaranth*

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### **Apple Tartin, Cinnamon**

*Vanilla and pear ice-cream*

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Petit Fours

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Coffee or Tea

\$628 per Person

All prices are subject to 10% service charge

Please let us know if you have any food allergies