

# AN EXQUISITE DINNER EXPERIENCE BY CHEF MATT WORSWICK

From 17 to 20 October, savour a five-course degustation dinner experience crafted by Chef Matt, Head Chef of the one Michelin-starred London establishment The Latymer, highlighting his signature creations featuring bold flavours and exceptional seasonal ingredients.

\$130.00++ per person

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## ATTILUS OSCIETRA CAVIAR

Smoked Sturgeon, Pickled Apple, Horseradish

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## ITALIAN BULL'S HEART TOMATOES

Burrata, Crispy Vermicelli, Lemon Verbena

*or*

## RAW ORKNEY SCALLOP

Cured Scallop, Bois Boudran, Lemon Verbena

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## CELERIAC

Salt-Baked Celeriac, Rémoulade, Lovage, Australian Truffle

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## WELSH WAGYU BEEF

Seared Wagyu Fillet, Shiitake Mushrooms, Pomme Anna Potatoes, Red Wine Sauce

*or*

## SEA BASS FILLET

Barbecued Sweet Corn, Confit Chicken Wing, Buttered Sea Herbs

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## PASSION FRUIT

Passion Fruit Cream, Mango Gel, Coconut Ice Cream

*or*

## PEAR TARTE FINE

Molasses Gel, Toasted Almond Ice Cream

Alcohol *A*    Gluten-Free *GF*    Nuts *N*    Pork *P*    Vegetarian *V*

*If you have any food allergies or food intolerances, please inform our service staff.*

*All prices quoted are in Singapore dollars, and are subject to 10% service charge and 7% prevailing taxes.*