

Savelberg Experience

7 - Course

AMUSE BOUCHE

Tomato Mousse | Basil | Fermented Tomato | Anchovy
Macaron | Foie Gras | Truffle
Crab Pearl | Black Pepper Gel | Tom Yum powder
Cucumber Brunoise | Cucumber Granita | Ginger Yogurt Foam

FABERGE EGG

Veal Tartare | Royal Oscietra Caviar | Shallot | Apple | Caper | Pomme Souffle | Crème Fraiche
(2020 Riesling Alsace Grand Cru 'Spiegel', Lucien Albrecht, France)

Or

BLUE CRAB

Royal Oscietra Caviar | Avocado Mousse | Parmesan Crisp
(2020 Riesling Alsace Grand Cru 'Spiegel', Lucien Albrecht, France)

SCALLOP

Marinated Scallop | Lemon Oil | Microgreen Herbs | Trout Roe | Ponzu
(2022 Whispering Angel, Caves D'ECLANS, Provence, France)

WILD NORTHERN SEA TURBOT

Eggplant | Miso Paste | Shiso Beurre Blanc
(2017 Meursault 1er Cru 'Le Porusot', Buisson Battault, Burgundy, France)

LOBSTER & SWEETBREAD

Brunoise Jerusalem Artichoke | Mustard Seeds | Lobster Coulis | Hollandaise
(2018 Tenuta Col d'Orciam Brunello di Montalcino DOCG, Tuscany, Italy)

FRENCH QUAIL

Foie Gras | Truffle | Beetroot | Celeriac | Cherry | Truffle Sauce
(2016 Chateau Cantemerle, '5eme Cru Classe', Haut-Medoc, Bordeaux, France)

Or

TAJIMA WAGYU A4

Potato Croissant | Pearl Onion | Parsley Oil | Beef Jus
(2016 Chateau Cantemerle, '5eme Cru Classe', Haut-Medoc, Bordeaux, France)

Add 800

PASSIONFRUIT GRANITA

MANGO STICKY RICE

Mango | Sticky Rice | Pandan Jelly | Salted Coconut Milk Ice Cream
Mango Egg Yolk | Rice Crispy
(2015 Chateau Jany, Sauternes, France)

5,800

(Wine Pairing 4,300)

Savelberg Experience

5-Course

AMUSE BOUCHE

Tomato Mousse | Basil | Fermented Tomato | Anchovy
Macaron | Foie Gras | Truffle
Crab Pearl | Black Pepper Gel | Tom Yum powder
Cucumber Brunoise | Cucumber Granita | Ginger Yogurt Foam

VEAL TARTARE

Apple | Shallot | Caper | Mustard | Mayonnaise
(2022 Sauvignon Blanc, Opawa River, Marlborough, New Zealand)

WILD NORTHERN SEA TURBOT

Eggplant | Miso Paste | Shiso Beurre Blanc
(2020 Macon – Villages, Louis Jadot, Burgundy, France)

OXTAIL

Black Winter Truffle | Mashed Potato | Celery | Truffle Sauce
2016 Chateau Cantemerle, 'Seme Cru Classe', Haut-Medoc, Bordeaux, France)

PASSIONFRUIT GRANITA

FOREST MUSHROOM

Vanilla & Yoghurt Mousse | Cherry Mousse | Pistachio Sponge Cake | Chocolate Crumble
Cherry & Yuzu Gel | Marshmallow
(2021 Riesling Spatlese, Nollen Erben, Mosel, Germany)

3,900

(Wine Pairing 2,600)

A LA CARTE

Starter

FABERGÉ EGG

Royal Oscietra Caviar | Crème Fraîche | Blini | Leek | Potato Cream
15g. 1,900 / 30g. 3,800

CAVIAR LANGOUSTINE

Royal Oscietra Caviar | Pan Seared Langoustine | Crème Fraîche
Blini | Spinach
10g. 2,400

MACARON CAVIAR

Royal Oscietra Caviar | Crème Fraîche | Macaron
10 g. 1,500

VEAL TARTARE

Apple | Shallot | Caper | Mustard | Mayonnaise
1,400

Main Course

MONKFISH

Onion Compote | Pearl Onion | Truffle Sauce
2,200

WILD NORTH SEA TURBOT

Royal Oscietra Caviar 20g. | Spinach | Grapes | Veronique Sauce
3,600

TAJIMA WAGYU A4

Potato Croissant | Pearl Onion | Parsley Oil | Beef Jus
100g. 2,800

FRENCH QUAIL

Foie Gras | Truffle | Cherry | Beetroot | Celeriac | Truffle Sauce
1,900

Dessert

DUTCH CHEESE

850

*1991 Taylor's Vintage Port (800)

FOREST MUSHROOM

Vanilla & Yoghurt Mousse | Cherry Mousse | Pistachio Sponge Cake | Chocolate Crumble | Cherry & Yuzu Gel | Marshmallow
850

MANGO STICKY RICE 2.0

Mango | Sticky Rice | Pandan Jelly | Salted Coconut Milk Ice Cream | Mango Egg Yolk | Rice Crispy
750

CHERRY

Bailey's Mousse | Cherry Compote | Cherry Sorbet | Matcha | White Chocolate
850