

# Veuve Clicquot × SIRI HOUSE

## SET MENU

### 4 Courses

**\$98**

Amuse Bouche  
Appetizer  
Entrée  
Dessert

### 6 Courses

**\$128**

Amuse Bouche  
Cold Appetizer  
Hot Appetizer  
Palate Cleanser  
Entrée  
Dessert

Includes a glass of  
**Veuve Clicquot Yellow Label**  
per person

### Amuse Bouche

Seasonal Chef Selection

### Cold Appetizer (Choose 1)

Wild caught Hokkaido Scallop Carpaccio, Nuoc Cham,  
Fermented Lime, Macerated Mango, Toasted Sesame

Stracciatella, Aburi Toyama Glass Shrimp, Thai Basil Oil,  
Sansho Pepper, Crab Fat Croutons

### Hot Appetizer (Choose 1)

Doenjang Glazed Beef Short Rib, Pear Beef Jus,  
Parsnip Celeriac Puree, Ume Pickled Daikon

Marinated duck breast, fondant potatoes,  
watercress, pink peppercorn sauce

### Palate Cleanser

Yuzu granita, Muscat grapes, shiso oil, maple syrup

### Entrée (Choose 1)

#### Pan Seared Chilean Sea Bass

Sauce Vierge, Chanterelle, Honshimeiji

#### Lobster Miso Carbonara

Chanterelle, Fried Parma Ham

#### Lamb Tenderloin

Fondant Potatoes, Gooseberry, Pickled Green Chilli,  
Kung Pao Sauce

#### Crumbed Pork Ribeye

Nori Mayo, Smoked Chilli Mustard, Red Cabbage,  
Shio Negi Dressing

### Sweet (Choose 1)

#### Tiramisu

Milky Oolong, Coffee Chantilly

#### Jasmine

Jasmine Ice Cream, Mille Feuille, Puffed Rice,  
Toasted Buckwheat, Chamomile Syrup

#### Orange Chocolate

Preserved Orange Peel Chocolate Mousse,  
Candlenut Ice Cream, Dark chocolate feuilletine

All prices are subject to 10% service charge and prevailing GST at 7%