

CENZO

Chef's Table Experience 88 pp

Designed for communal enjoyment, offering a delectable array of dishes curated by Chef and meant to be savoured together by the entire table.

focaccia, pistachio pesto & mortadella
crab & ikura tart
organic tomato, cucumber & pickled sorbet
san martino prosecco doc treviso brut 99
veneto, italy

australian abalone, daikon & chili
iberico pork belly, caramelised onion, flat bread
trottole, king prawns & fermented chili
domaine de la perrière chablis 2023
chablis, france

australian grassfed beef
(supplement for australian wagyu +20 pp)
beef fat potatoes & burnt onion sauce
parker estate shiraz 2018
coonawarra, australia

tiramisu, coffee liquor, mascarpone & chocolate

Optional: Wine Pairing 55 pp

*All prices are in sgd and subject to 10% service charge and 9% gst