

CENZO

Chef's Festive Table Experience 98 pp

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

honey glazed ham
coffin bay oyster & yuzu granita
beef tartare tartlet
scallop crostini
fermented garlic chili prawns & cauliflower puree
montelvini prosecco doc extra dry
veneto, italy

bone marrow, oxtail & pickled vegetable
organic tomato, cucamelon & pickled sorbet
porcini tortellini & ham broth
clos mont blanc, pinot noir 2021
conca de barbera, spain

suckling pork rack milanese
rocket & parmesan salad
(supplement for australian wagyu +20 pp)
wirra wirra church block 2021
mclaren vale, 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