

CE SOIR

Shima Aji

Pineapple, N25 Caviar,
Radish

Wintermelon

Peanut, Zuwaigani,
Cuttlefish

Obsibuez Prawn

Corn,
Yellow Wine,
Ikura

Toothfish

Black Garlic,
Tosazu Sauce,
Spinach

Magret de Canard

Eggplant Dengaku,
Fermented Blueberries,
Cashew

Or

Kagoshima A4 Wagyu

Myoga, Pomegranate,
Pumpkin
supplement +38

Plum

Ume, Lime, Gin

Textures of Pear

Nori, Osmanthus,
Vanilla

Yuzu, Lemongrass Jello

Almond & Passionfruit
Kaya-misu

Buri, Sour Plum, Tomato

Foie Gras Wafer

Uni, Wagyu, Soursop

Taro Dumpling

Dinner Menu
\$228

Wine Pairing
3 Glass \$98
5 Glass \$138

Non-Alcoholic
Pairing
5 Glass \$78

Each Creation Masterfully Crafted by the Ce Soir Team
Prices are exclusive of GST and service charge