

CE SOIR

LUNCH MENU

3 Courses

Kinmedai, Kumquat, Finger Lime

Wagyu, Crab Roe, Curry, Tosazu

Hamachi

Wasabi, Green Apple, Umeboshi

Seaweed Bread

Yellow Chicken

Shiitake, Cordyceps, Black Garlic

OR

Wagyu Beef Cheek (\$10++)

Sunchoke, Fermented Beancurd, Cabbage

OR

Lobster (\$28++)

Century Egg, Amela Tomato, Spiced Oil

Peach

Chrysanthemum, Yoghurt, Passion Fruit

Salted Egg, Black Truffle, Hazelnut

Banana, Cream Cheese, Palm Sugar

— 78

*service charge and prevailing gov GST.

5 Courses

Kinmedai, Kumquat, Finger Lime

Wagyu, Crab Roe, Curry, Tosazu

Hamachi

Wasabi, Green Apple, Umeboshi

Snow Crab

Akagai, Smoked Pork, White Corn

Seaweed Bread

Hokkaido Scallop

Sarawak Pineapple, Shao Xing, Nori

Yellow Chicken

Shiitake, Cordyceps, Black Garlic

OR

Wagyu Beef Cheek (\$10++)

Sunchoke, Fermented Beancurd, Cabbage

OR

Lobster (\$28++)

Century Egg, Amela Tomato, Spiced Oil

Peach

Chrysanthemum, Yoghurt, Passion Fruit

Salted Egg, Black Truffle, Hazelnut

Banana, Cream Cheese, Palm Sugar

— 128

*service charge and prevailing gov GST.

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CE SOIR

DINNER MENU

Oyster, Ambarella, Apple, Celery

Aji, Tamarind, Pineapple

Wagyu, Crab Roe, Curry, Tosazu

Hokkaido Scallop

Baby Radish, Salted Sakura, Finger Lime, Cucumber

Wintermelon

Burdock Root, Snow Crab, Abalone

Kinmedai

Ginger, Akagai, Shaoxing Wine

Signature Seaweed Bread

Lobster

Amela Tomato, Century Egg, Foie Gras

Iberico Pork

12 Years Sun-Dried Orange, Mustard Kosho, Young Corn

5-Grains

Petai, Octopus, Sakura Ebi

White Peach

Chrysanthemum, Passion Fruit, Yoghurt

Banana, Cream Cheese, Gula Melaka (Palm Sugar)

Salted Egg, Black Truffle, Hazelnut

— 228

Wine Flights

2 Glasses at — 58

3 Glasses at — 78

Seth's Selection — 98 (3 Glasses)

*service charge and prevailing gov GST.

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