



Presented by  
**OCBC VOYAGE**

**15 – 17 August 2024**

**MENU**

**Snack**

**Scampi Tart | Foie | Smoked Almond**

*By Chef Yew*

**Hamachi | Jalapeño | Shiso**

*By Chef Aven*

**Arctic char | Radish | Watermelon | Passionfruit | Caviar**

*By Chef Yew*

**Roasted Scallop | Vinaigrette “Perle” | Summer Herbs | Sauce Mariniere**

*By Chef Aven*

**Toothfish & King Crab | Duxelle | Celeriac**

*By Chef Yew*

**Smoked Quail | “Albufera” | Truffle Coulis**

*By Chef Aven*

**Snow-Aged A4 Wagyu | Smoked Onion | Rucola**

*By Chef Yew*

**Mint | Granny Smith | Laurel**

*By Chef Aven*

**Peach | Red Shiso | Sakura | Soursop**

*By Chef Yew*

**P.Fours**

**Mochi Donut | Cinnamon Sugar**

**Nonya Ice-Cream | Tropical Fruit Compote | Pie Tee**

*By Chef Yew*

*Menu is subject to change due to availability and seasonality of ingredients.  
Kindly note that this collaboration is unable to accommodate to vegan or gluten-free diets,  
milk protein allergy and celiac allergy.*