

Intro

Discover sensational dishes and unexpected liaisons with food and beverage from the creations of our Chief Culinary Designer, Chef Anne-Cecile Degenne. Treat yourself by choosing one of our creations based on the culinary experience, and customize your portion size based on the occasion.

Enjoy sampling different dishes served in tasting XS portions, indulge in your favorite dish served in a personal XM portion, or share the love with Someone with our XL portions.

So, come celebrate the delicious and the unexpected at **Xperience!**



XS
Just for tasting



xm
Only for me

xl
Sake of sharing



Crunchy



Our signature bread

Iberico ham, aged parmesan, arugula

Seared Pork knuckle, & pickles

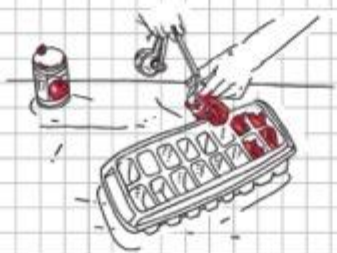
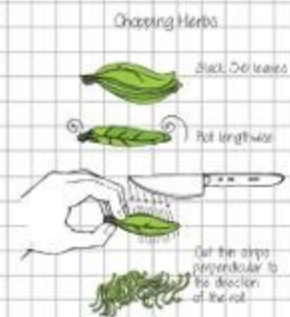
vs	vm	vl
hexagon	\$112	\$118
\$111	\$120	\$134
\$112	\$121	\$131

Zesty

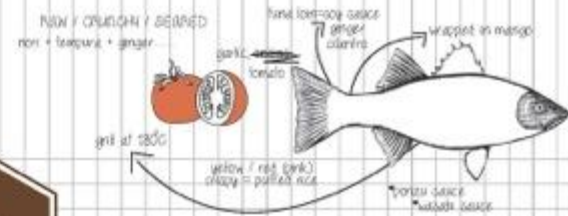
Fish ceviche, cucumber, jalapeno

Tomato, mozzarella, mango, olive oil
Octopus salad, yuzu, wasabi

vs	vm	vl
\$110	\$119	\$130
\$111	\$120	hexagon
\$112	\$121	\$132



Smoky



Smoked salmon, vodka & caviar

Wood infused foie gras royale

Charcoal eggplant, organic grains & ricotta

vs	vm	vl
\$118	\$128	\$138
\$115	\$127	hexagon
\$111	\$118	\$123

Spicy

Chipotle chili crab tacos

Tofu & vegetables green curry

Wagyu hanger steak, tomatillo salsa

vs	vm	vl
\$112	\$124	\$136
hexagon	\$123	\$133
\$113	\$125	\$144



Creamy Au Gratin Potatoes
Gratin originated in French cuisine. A well-loved culinary technique in food preparation in which an ingredient is topped with a browned crust, often using breadcrumbs, grated cheese, egg and/or butter.

Chef's signature dish

Vegetarian

Few famous cheese to look for are: Roquefort, Cheddar, Monterey Jack, Gorgonzola, Pecorino, Havarti, Mozzarella.



Silky

Lobster & scallops laksa risotto

Artisan cheese platter

Zucchini & Mozzarella soup

vs vm vl

139 162

116 128 149

110 118

Saucy

Braised wagyu short ribs

Chicken breast & black bean vinaigrette

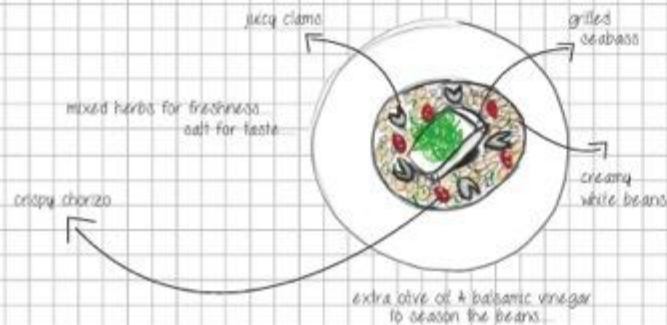
Roasted Lamb, lentil, coconut & curry

vs vm vl

115 128

112 122

119 127



The flavor of garlic can be heightened by the addition of freshly ground pepper vs best stored out of the refrigerator.

Juicy

Beef prime ribs

Foie gras & truffle siew mai

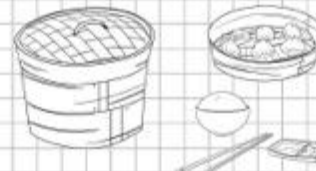
Grilled Iberico pork, cantaloupe & porto

vs vm vl

159

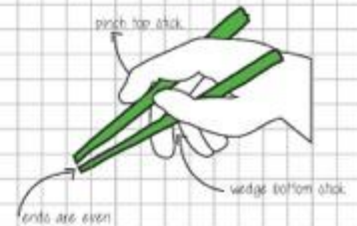
115 130 145

113 125 146



Use a real bamboo steamer basket for your dim-sum for an authentic taste.

Use of chopsticks



Use a copper mangle pot to keep a stew on the warmer for a long time. My personal favourite: Burgundy braised short ribs.

Chef's signature dish

Vegetarian

Desserts

Mixing the dough is the delicate part. Add water for consistency. Thin or thick.



Decadent chocolate

\$19

Lemon and marshmallow

\$15

Banana and passion fruit

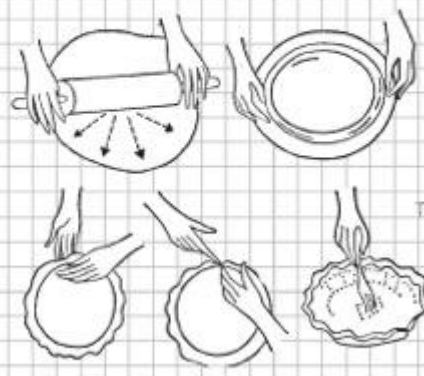
\$17

Creamy fresh berries and basil

\$18

Homemade ice cream

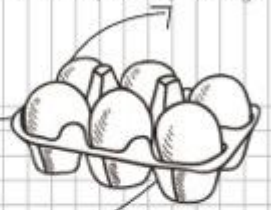
\$15



To fix the crust... roll the dough and add in salt.

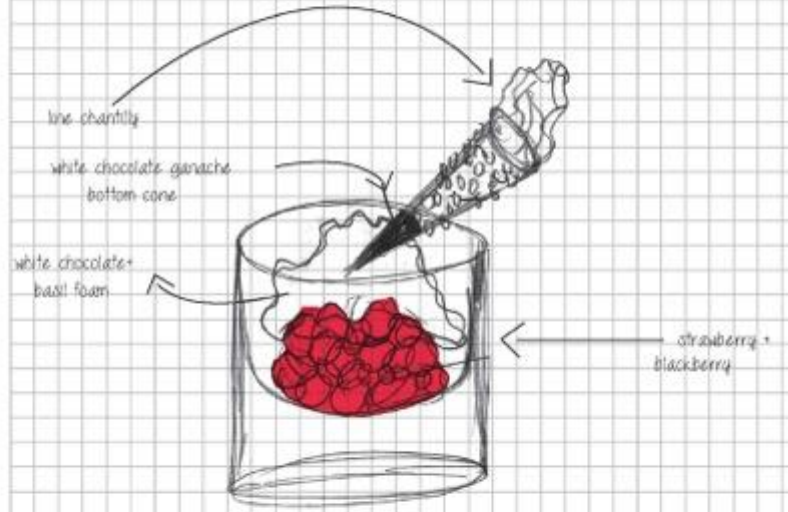
Eggs are used to thicken sauces, custards, and fillings.

Beaten egg whites, yolks, or whole eggs



bake at 200C

An egg white creates a clear luster.



lime chantilly

white chocolate ganache
bottom cone

white chocolate + basil foam

strawberry + blackberry

In pastry, taking the weight precisely is a must. So an accurate measuring spoon can simplify your life.

