

# Another Place

## 6-course Discovery Menu

### Amuse Bouche

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### Gillardeau N°1 oyster

*blood orange & basil granite, arima sansho*

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### Roasted legs of frog

*crispy smoked unagi, girolle puree*

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### Provencal crusted lemon sole

*shrimp cracker, macadamia nut, bouillabaisse jus*

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### Hanwoo Korean sirloin steak

*bone marrow escargot, cauliflower & kimchi puree*

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### Frozen strawberry gelee

*spiced cherries*

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### Japanese miso cheese cake

*caramel banana ice cream*

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### Petit fours

\$880

*Add \$150 to enjoy an artisanal cheese platter  
comprising 5 kinds of cheeses selected from  
Les Freres Marchands est 1880*

*Price subject to 10% service charge.*

*Ingredients subject to change depending on quality,  
freshness and market availability.*