

# AnOther Place

## 8-course Discovery Menu

### Amuse Bouche

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### Gillardeau No1 oyster

*blood orange & basil granite, arima sansho*

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### Hokkaido scallop ceviche

*noodlefish crisp, lemongrass yogurt granita*

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### Roasted legs of frog

*crispy smoked unagi, girolle puree*

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### Beef and beetroot consommé

*hanger steak diced, confit beetroot*

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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

\$1,080

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.