

# AnOther Place

## 4-course Discovery Menu

### Amuse Bouche

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Toro of blue fin tuna tekka style  
*dried shrimp roe, Hokkaido bafun uni foam*

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Tartare de boeuf Charolais  
*oyster quiche, sauce Niçoise*

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Sous vide Iberico pluma pork  
*spiced pineapple confit, fennel, huamei vinaigrette*

\* \* \*

Strawberry reconstructed  
*walnut and vanilla cream brick*

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Petit fours

\$680

*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.*