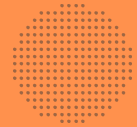


SEASONAL MENU



Sssnack... 14

Spanner Crab, Spent Kelp, Aligüe

Meursault, Michel Caillot, Le Limogin 2014... 41

Burnt Oyster, Cabbage, Seaweed Vinaigrette... 32

Chablis, Domaine de la Cornasse 2019... 20

Squid "Linguine", Beech Mushrooms,

Beef-Chorizo Bouillon... 32

Amontillado Sherry (Aged 12 Years), Barbadillo... 26

Hokkaido Scallop, Bouchot Mussels, Smoked Celeriac... 42

Champagne Marie Demets Brut NV... 26

Porcini, Mandilli di Seta Pasta, Mushroom Fricassee... 36

Chateau Martet, Reserve de Famille 2017... 34

Glazed Veal Sweetbreads, Puffed Beef Tendons,

Spiced Palm Vinegar... 54

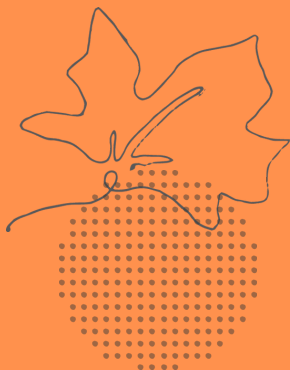
Fleurie, Domaine de Fa, Roche Guillon 2018... 21

Koji-Cured Quail, Egg Yolk Confit, Black Truffles... 68

Saumur, Chateau de Fosse-Seche, Eolithe 2017... 25

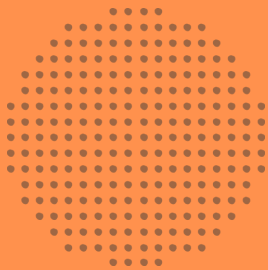
7-Course Tasting Menu: \$158 (+\$118 wine pairing)

9-Course Tasting Menu: \$195 (+\$145 wine pairing)



Lolla

Only available for dinner on weekdays from Mondays to Thursdays,
excluding public holidays and eve of public holidays.



SELECTION OF CHEESES

Platter of Three
39

Goat Gouda (Netherlands)... 18
Aged Manchego (Spain)... 19
Shropshire Blue (UK)... 19
Smoked Scamorza (Italy)... 28
Old Groendal (Belgium)... 24

DESSERT

Fallen Fruit... 29
Black Apple, Miso Ice Cream, Toffee
Colheita Port, Niepoort, 2007 vintage / 2020 bottling... 34

Black Truffle Gateau, Truffle Tree Nuts, Black Truffles... 34
Sauternes, Carmes de Rieussec 2017... 37

