

Sabayon



Le Petit Gourmet

Our petit gourmet menu gives diners the opportunity to sample the best of our classic and contemporary selections

Amuse Bouche

The Illegal Stroncatura Pasta

House Made Spicy Akaushi Beef Nduja | Passata
2019 Miraval The Art of Rosé, Côtes de Provence, France

or

Foie Gras

Duck Liver | Le Puy Lentil | Granny Smith Apple
2020 Prunotto Moscato d'Asti DOCG, Piedmont, Italy

La Viande et le Poisson

Norwegian Salmon | Tropical Amur Caviar | Organic Eggs
Mimosa | Asparagus | Edamame | Chive Beurre Blanc
2019 Albert Bichot Bourgogne, Bourgogne, France

or

Canard di Bidor

7 Days Dry Aged Bidor Duck | Braised Endive
Sarawak Pepper | Duck Jus
2019 Albert Bichot Bourgogne, Bourgogne, France

or

Wagyu Beef Cheek

Truffle Pomme Purée | Horseradish | Crispy Shallot
UPGRADE: Wagyu Tenderloin MB5 | 128
Pommes Anna | Caramelised Carrot Purée
Shaved Truffle | Beef Jus
2019 Peter Lehmann Portraits Shiraz, Barossa Valley, Australia

Sélection de Fromages

Cheese Selection Of 4 | Honeycomb | Dry Fruits
Almond | Caramelised Pecan
NV Quinta do Noval Tawny, Douro, Portugal

or

Baba Cake

Sicilian Pistachio | Catalan Orange
Cameron Highlands Japanese Chitose Strawberry
Yoghurt | Marsala Sabayon
NV Quinta do Noval Tawny, Douro, Portugal

Mignardises

3 Course Menu | 398
3 Sommelier Selections Wine Pairing | 128

Classic Revisit Menu

Our classic menu is a revival of the timeless dishes that Sabayon is known for and pays reverent yet inventive homage to the rich classic haute cuisine

Amuse Bouche

Tartare Terre et Mer

Black Angus Beef Tartare | Sea Urchin
2019 Miraval The Art of Rosé, Côtes de Provence, France

Foie Gras

Duck Liver | Le Puy Lentil | Granny Smith Apple
2020 Prunotto Moscato d'Asti DOCG, Piedmont, Italy

Yuzu Sorbet

La Viande et le Poisson

Norwegian Salmon | Tropical Amur Caviar
Organic Eggs Mimosa | Asparagus
Edamame | Chive Beurre Blanc
2019 Albert Bichot Bourgogne, Bourgogne, France

or

Canard di Bidor

7 Days Dry Aged Bidor Duck | Braised Endive
Sarawak Pepper | Duck Jus
2019 Albert Bichot Bourgogne, Bourgogne, France

or

Wagyu Beef Cheek

Truffle Pomme Purée | Horseradish | Crispy Shallot
UPGRADE: Wagyu Tenderloin MB5 | 128
Pommes Anna | Caramelised Carrot Purée
Shaved Truffle | Beef Jus
2019 Peter Lehmann Portraits Shiraz
Barossa Valley, Australia

Baba Cake

Sicilian Pistachio | Catalan Orange
Cameron Highlands Japanese Chitose Strawberry
Yoghurt | Marsala Sabayon
NV Quinta do Noval Tawny, Douro, Portugal

Mignardises

5 Course Menu | 538
4 Sommelier Selections Wine Pairing | 168

Sensory Menu Tribute to Chef's Memories

A sensorial journey of tastes and textures evoking Chef Federico Michieletto and Chef Jonathan Heng's personal memories, ending in a sweet tribute to the legendary Chef Alain Passard

Local

Caviar Egg Toast

Tropical Amur Caviar | Toast | Organic Kampung Eggs Confit
2021 Lindeman's Bin 65 Chardonnay
South Eastern Australia, Australia

Pure

Hokkaido Scallop Crudo

Colatura di Alici | Momotaro Tomato Confit
Salmon Roe | Caviar

Illegal

The Stroncaturo Pasta

House Made Spicy Akaushi Beef Nduja | Passata

Asli

Lemon Compote | Madu Kelulut

Memory

Cod Baccala

Potato | Vongole | Ebi | Italian Parsley
2019 Albert Bichot Bourgogne, Bourgogne, France

Fragrance

Lamb

Green Peas | Edamame | Zucchini | Chamomile
2019 Peter Lehmann Portraits Shiraz, Barossa Valley, Australia

Tribute

Tarte aux Pommes

Frangipane | Tahitian Vanilla Gelato
(Apple Tart Inspired by Chef Alain Passard)
NV Dow's Fine White Port, Douro, Portugal

Mignardises

7 Course Menu | 758

4 Sommelier Selections Wine Pairing | 168

Sommelier's Champagne Recommendation

NV Barons de Rothschild Brut
Reims

Glass | 148 Bottle | 628

NV Veuve Clicquot Yellow Label Brut

Glass | 98 Bottle | 488

NV Pierre Peters Cuvée de Réserve
Blanc de Blancs Grand Cru Brut

Le Mesnil-sur-Oger

Bottle | 528

NV Billecart-Salmon Brut Réserve

Mareuil-sur-Aÿ

Bottle | 688

NV Billecart-Salmon Brut Rosé

Mareuil-sur-Aÿ

Bottle | 908

2012 Louis Roederer Cristal Brut

Reims

Bottle | 2,688

Chef Recommendation

Make the meal complete with our best add-ons

Caspian Iranian Beluga Caviar (25g) | 988

Melba Toast | Organic Egg Mimosa |
Shallot | Chives | Crème Fraîche

NV Veuve Clicquot Yellow Label Brut | 98

Gallagher Oysters

3pcs | 98 6pcs | 198

NV Veuve Clicquot Yellow Label Brut | 98

Wagyu Tenderloin MB5 | 318

Pommes Anna | Caramelised Carrot Purée
Shaved Truffle | Beef Jus

**2019 Peter Lehmann The Barossan Shiraz,
Barossa Valley, Australia | 58**

Cheese Platter (2 selections) | 58

Honey Comb | Dry Fruits | Almond | Caramelised Pecan

NV Quinta do Noval Tawny, Douro, Portugal | 38