

*Sabayon*



## Le Petit Gourmet

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

### Amuse-Bouche

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**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 Blan  
**2019 Albert Bichot Bourgogne, Burgundy, France**

*or*

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

*or*

**Wagyu Short Rib**  
Truffle Pomme Purée | Tarragon Emulsion | Baby Spinach  
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*

**Panna Cotta**  
Strawberry Sorbet | Sicilian Pistachio | Strawberry  
**NV Quinta do Noval Tawny, Douro, Portugal**

### Mignardises

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**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

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**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

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**La Viande et le Poisson**  
Norwegian Salmon | Tropical Amur Caviar Organic Eggs  
Mimosa | Asparagus Edamame | Chive Beurre Blanc  
**2019 Albert Bichot Bourgogne, Burgundy, France**

*or*

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

*or*

**Wagyu Short Rib**  
Truffle Pomme Purée | Tarragon Emulsion | Baby Spinach  
UPGRADE: Wagyu Tenderloin MB5 | 128  
Pommes Anna | Caramelised Carrot Purée  
Shaved Truffle | Beef Jus  
**2019 Peter Lehmann Portraits Shiraz, Barossa Valley, Australia**

**Panna Cotta**  
Strawberry Sorbet | Sicilian Pistachio | Strawberry  
**NV Quinta do Noval Tawny, Douro, Portugal**

### Mignardises

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

## Sensory Menu

A sensorial journey of tastes and textures evoking of our chef's personal memories, products and techniques

### Asia

#### Yellow Fin Tuna Tartare

Ginger Soy Vinaigrette | Pickle Beetroot | Shiso Leaf  
Osietra Caviar

### Memory

#### Nova Scotia Lobster

Burrata | Semi Dried Cherry Tomato | Basil Aioli  
Lemon Confit

### Spain

#### Grilled Octopus Tentacles

Black Garlic Foam | Vert | Micro Herbs

### Illegal

#### The Illegal Stroncutura Pasta

House Made Spicy Beef Nduja | Passata | Pecorino Romano

### Asli

#### Palate Cleanser

Lemon Compote | Madu Kelulut

### Earth

#### Wagyu Sirloin Tataki

Pomme Puree | Sauce Truffle Noir | Asparagus

### Treat

#### Chocolate Tart

Madagascar Vanilla Ice Cream | Burn Butter Streusel

### Mignardises

7-Course Menu | 758

4 Sommelier Selections Wine Pairing | 168

## Sommelier's Champagne Recommendation

NV Veuve Clicquot Yellow Label Brut  
Reims

Glass | 118      Bottle | 588

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

Le Mesnil-sur-Oger

Bottle | 558

NV Barons de Rothschild

Blanc de Blancs

Champagne

Bottle | 1,288

NV Billecart-Salmon Brut Rosé

Mareuil-sur-Aÿ

Bottle | 908

2012 Louis Roederer Cristal Brut

Reims

Bottle | 4,688

## A'la Carte

Caspian Iranian Beluga Caviar (25g) | 988

Melba Toast | Organic Egg Mimosa |

Shallot | Chives | Crème Fraîche

NV Veuve Clicquot Yellow Label Brut | 118

Oscietra Caviar (30g) | 508

Melba Toast | Organic Egg Mimosa |

Shallot | Chives | Crème Fraîche

Irish Oysters

3pcs | 98 6pcs | 198

NV Veuve Clicquot Yellow Label Brut | 118

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 Nuts |

Caramelised Pecan

NV Quinta do Noval Tawny, Douro, Portugal | 38