

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, 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