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clé de peau
BEAUTÉ

MEDORA

THE RADIANCE CHAPTER: ALTER SKIN'S EXPERIENCE OF TIME

Menu Created by Chef Vicky Cheng

This bespoke three-course menu translates the science of Clé de Peau Beauté's New Restorative Cream Supreme into a refined culinary experience, with each dish mirroring the art of skin rejuvenation.

Course 1: Rewind (Golden Quail Egg, Caviar & Beef Tartare)

Reflects the anti-aging Golden Botanical Concentrate. Paired with coriander seed toast to highlight Coriander Fruit Extract, a super-ingredient enhancing self-restoration to preemptively target aging.

Course 2: Restore (Yellow Chicken Roulade & Seasonal Asparagus)

A comforting main course symbolizing deep recovery and firmness. It mirrors the cream's ability to envelop fragile skin in intense moisture while fortifying its natural barrier.

Course 3: Preserve (Ice Pearl, Vanilla Gelato & Olive Oil)

A silky finish replicating the ultimate water-sealed oil formulation. It mimics a rich yet weightless texture that melts effortlessly, locking deep moisture inside for a soft, cushioned feel.

Complimentary coffee or tea

% ARABICA

All coffee is made from % Arabica's coffee beans

3-COURSE — \$560/person

10% service charge applies.