



# *Chef's Seasonal Lunch Menu*

*Carpaccio of beef, truffle, vegetables*

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*Warm oyster, clear bouillabaisse*

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*Roasted Venison, purple mustard*

*or*

*Roasted red tail, melted spinach,  
carrot a l'orange*

*or*

*Charcoal grilled Wagyu steak*

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*Cheese platter*

*or*

*Vanilla crème brûlée, bourbon whiskey*

*or*

*Fine apple tart “aux dragées”, salted caramel,  
Havana rum raisin ice-cream  
(additional S\$8++)*

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*Coffee or tea  
(additional S\$5++)*

*Petit fours*

*S\$80++ per person*

## ***Set Lunch Menu***

*Smoked salmon, Classique garnish  
or*

*Celeriac velouté, mushroom*

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*Mixed seafood, tomato infused rice  
or*

*Roasted Duck meat, a l'orange*

*or*

*Charcoal grilled Wagyu steak (additional S\$25++)*

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*Dessert of the day*

*or*

*Cheese Platter (additional S\$10++)*

*or*

*Fine apple tart “aux dragées”, salted caramel,  
Havana rum raisin ice-cream (additional S\$8++)*

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*Coffee or tea (additional \$5++)*

*Petit fours*

*S\$38++ per person*

### ***Sommelier Wine selection***

*2015 Château Pesquié*

*“Quintessence” Ventoux*

*\$16++ per glass/ \$80++ per bottle*

*2017 Blanc Sec De Suduiraut*

*\$16++ per glass/ \$80++ per bottle*

*\*Vegetarian option available upon request*