



Chef's Seasonal Lunch Menu

Avocado, caviar and prawn tartare

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Grilled foie gras with Autumn truffle

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Roasted Kinki, mushroom consommé

or

Charcoal grilled Wagyu steak

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Cheese platter

or

Crêpe Suzette

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

Cocktail of soft boiled, chilled egg

or

*Grilled green asparagus, Alsace bacon,
Hollandaise sauce*

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Grilled tiger prawn, gratinated macaroni, forestière

or

Spit roasted spring chicken salad, pomme gaufrettes

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*