



Chef's Seasonal Lunch Menu

Chilled white asparagus velouté, Oscietra caviar

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Alaskan king crab raviolo, chili oil, herbs

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Japanese threadfin, seafood bouillabaisse

or

*Australian Wagyu Striploin, pomme gaufrettes,
bordelaise sauce*

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Fresh Passion fruit, vanilla espuma

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 S\$5++)

Petit fours

S\$80++ per person

Sommelier Wine selection

2015 La Demoiselle De Sociando-Mallet

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

2017 Domaine Cauhapé Chant des Vignes

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

**Vegetarian option available upon request*