



Chef's Seasonal Lunch Menu

Light spicy toro tartare

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Coquille pasta, carbonara style, white truffle

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Hokkaido scallop, marinière

or

Charcoal grilled Wagyu steak

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Cheese platter

or

Creamy milk rice, vanilla

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

Tomato salad, sakura ebi
or

Leek potato soup, Alsace bacon

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Grilled squid, black ink rice, fine herbs
or

Pork belly, raisin sauce, forestière
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*