



Chef's Seasonal Lunch Menu

*Carpaccio of Japanese beef, crispy potato,
tartare style*

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Warm Angel hair pasta, sakura ebi, mild chili flavour

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*Stuffed truffle chicken, light cream sauce
or*

Roasted Salmon, vegetables with truffle consommé

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Cheese Platter

or

Milk parfait, compote of strawberry

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*