

SET LUNCH MENU

THREE COURSES AT 42**

STARTERS

SALAD PRINTEMPS

the season's best, lime vinaigrette

PAN-SEARED FOIE GRAS +8

pain perdu, umeboshi gastrique

SALT-BAKED BEETROOT MEDLEY

stracciatella, wild leatherwood honey,
tomatoes on the vine

SEARED HAND-DIVED SCALLOP +6

uni sabayon, charred duck hearts,
tarragon oil

WAGYU BEEF TARTARE

'nduja dressing, pickled nashi pear, Jerusalem artichoke chips, shadi caviar

MAINS

SEASONAL CATCH FROM LOMBOK

fennel soubise, trumpet mushroom broth,
salicornia

CHICKEN CHASSEUR

21 days milk-fed chicken, shallot confit,
petit pois

IBÉRICO PORK GARGANELLI

confit pork jowl, pork ragu, fava beans

RANGERS VALLEY WAGYU RUMP +10

truffled couscous, red wine gastrique

TURBOT MEUNIÈRE +12

chateau potatoes, wilted spinach

DESSERTS

ALMOND CHOCOLATE MOUSSE

Taïnori chocolate jelly, salted hazelnut crumble

MACERATED FRESH BERRIES

yogurt, lychee rose sorbet

PASSION FRUIT TART

passion crèmeux, frozen raspberry,
roasted banana

ADDITIONAL 12** FOR A GLASS OF:

Lis Neris "San Lorenzo" Pinot Grigio 2015, Friuli
Cérvoles Colors 2016, Lleida