



LUNCH MENU

Tasting of cured fish:

Cold smoked pompano & passionfruit ceviche,
coconut & combava, dill & calamansi emulsion

Jelly of tomato consommé with lovage oil and marinated sardines

Celeriac salad with sanbai-marinated ikura, horseradish and yuzu ao

Couscous of basmati rice with spring vegetables,
pistachio and Pierre Robert cheese

Toh Thye San duck, mole madre, blueberry aigre-doux & sauce Rouennaise

or

Ohmi Wagyu striploin, white clams and ramsons and fermented oxtail jus
(supp. \$70)

Apple
salted caramel, puff pastry and walnut

(more desserts available from à la carte menu)

\$85++