



ONE - NINETY

LUNCH MENU

Embark on an epicurean discovery with Chef de Cuisine Kamarl John at the botanical-inspired modern Asian brasserie. Relish the exciting interplay of wholesome Provençal cuisine with an Asian twist enlivened by the fresh flavours of daily-sourced produce.

Semi-buffet Lunch \$38

Semi-buffet Lunch with Entrée \$48

ENTRÉE

Miso Chicken, Sesame Togarashi, Steamed Japanese Rice 🌿

Roasted Seabass, Soy Bullion, Baby Bok Choy 🌿

Mussels & White Clams, Chili Padi, Garlic Oil 🌿

Saffron Risotto, Garden Peas, Parmesan Cheese 🌿

Lamb Curry, Basmati Rice, Papadum 🌿

Laksa - Rice Noodles, Cockles, Scallops, Prawns, Quail Eggs 🌿 🥥 🌿

Cantonese Hor Fun - Wok Fried Flat Noodles, Fresh Seafood 🌿 🌿

Steamed Atlantic Cod, Prawns, Clams, Kaffir Lime Leaves 🌿

ADDITIONAL SUPPLEMENT \$15

Wagyu Rump Cap Steak Frites, Watercress, Bordelaise Sauce

ADDITIONAL SUPPLEMENT \$15

Prime Fillet "Steak Au Poivre", Potato Purée, Peppercorn Sauce

ADDITIONAL SUPPLEMENT \$15

🌿 Contains Gluten 🥥 Contains Nuts 🌿 Contains Crustaceans

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Prices are in SGD, subject to service charge and applicable taxes