



LUNCH MENU 午餐菜单

Tasting of cured fish 腌鱼

Cold smoked pampano and passionfruit ceviche
coconut and combava dill and calamansi emulsion

Jelly of tomato consommé with lovage oil and marinated sardines

Celeriac salad with sanbai-marinated ikura, horseradish and yuzu ao
冷熏鲷鲑和百香果酸橘汁腌鱼，椰子和箭叶橙，茼萝和金桔乳液
番茄冻清汤与独活草油和腌制沙丁鱼
块根芹沙拉配腌三文鱼子，辣根和柚子

Couscous of basmati rice with spring vegetables,
pistachio and Pierre Robert cheese
香米蒸粗麦粉陪时蔬、开心果及Pierre Robert奶酪

Toh Thye San duck, mole madre, blueberry aigre-doux and sauce Rouennaise
本地鸭配混酱之母，蓝莓酸甜酱和鲁昂酱
or或

Ohmi Wagyu striploin, white clams and ramsons and fermented oxtail jus
(supp. \$70)
近江和牛配白蛤和熊葱及发酵牛尾汁（另加70）

Apple
salted caramel, puff pastry and walnut
苹果
咸焦糖、千层酥、核桃

(more desserts available from à la carte menu)
（点菜菜单提供更多甜点）

Menu and ingredients are subject to availability
Prices are subject to 10% service charge and prevailing government taxes
视食材供应情况和季节而定。所有价格须加收政府税和 10%服务费