

LUNCH MENU



SNACKS

Sourdough

Lingonberry Jam, Chicken Liver Parfait, Pepper

Chicken Rice

Dark Soy, Chilli, Sesame Mayo

Tom Yum

Wild Rice, Coconut, Curry Leaves

Mushroom Tart

Onion, Cep Purée, King Oyster

STARTERS

Potato & Leek Soup

Kale, Parsnip, Baby Potatoes

Scallop Ramen

Bamboo Shoot, Leek, Pork Broth

Wagyu Beef Tartare

Sakura Ebi, Prawn Paper, Garlic Aioli

Crustacean & Cabbage (+\$10)

Crustacean Bisque, Confit Lemon Peel, Egg Yolk

MAIN COURSES

Roasted Pork Belly

Fennel, Potato Terrine, Carrot Purée

Celeriac Lasagna

Lentils, Horseradish, Spinach

Kingfish (+\$12)

Green Pea Curry, Puff Rice, Crispy Shallot

Gnocchi

Sweetbread, Capers, Chicken Jus

DESSERTS

Lemon Basil Tart

Lemon Curd, Basil Ice Cream, Chia Seeds

Pistachio Soufflé

Cherry Magnum, Cherry Crispies

Textures of Chocolate (+\$10)

Smoked Ivoire Chantilly, Jivara Whipped Ganache, Cocoa Tuile

Strawberry

Thyme Crumble, Strawberry Sorbet, Strawberry Snow

2 courses - \$48 per person

3 courses - \$60 per person

5 courses - \$90 per person

All prices stated above are subject to
10% service charge & 7% prevailing tax.



Swiss perfection for your home



CHEF'S MENU

SNACKS

Sourdough

Lingonberry Jam, Chicken Liver Parfait, Pepper

Chicken Rice

Dark Soy, Chilli, Sesame Mayo

Tom Yum

Wild Rice, Coconut, Curry Leaves

STARTERS

Wagyu Beef Tartare

Sakura Ebi, Prawn Paper, Garlic Aioli

Potato & Leek Soup

Kale, Parsnip, Baby Potatoes

MAIN COURSES

Gnocchi

Sweetbread, Capers, Chicken Jus

Roasted Pork Belly

Fennel, Potato Terrine, Carrot Purée

DESSERTS

Lemon Basil Tart

Lemon Curd, Basil Ice Cream, Chia Seeds

5 courses - \$90 per person

All prices stated above are subject to
10% service charge & 7% prevailing tax.



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