



## FOUR-HANDS DINING

CHEF JÉRÉMY GILLON  
RESTAURANT JAG

### SNACKS

### STARTERS

#### Eel

*Textures of Garlic, Absinthe*

#### Goose Barnacle

*Heliantis, Bonito Vinegar*

### MAIN COURSES

#### Lobster

*Burnt Rice, White Asparagus*

#### White Trout

*Artichoke, Kumquat*

### DESSERT

#### Chocolate

*Dark Chocolate, Pineapple*

5 courses - \$150 per person

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



Swiss perfection for your home