

Lunch Menu

Amuse Bouche

Appetizer

Hokkigai Clam

With tiger milk, cucumber sorbet and Chinese chestnut, avocado, crispy coriander

Or

Foie Gras and Smoked Eel Terrine

With radish salad, beetroot purée, crouton and yoghurt

Or

Hokkaido Scallop Mousses Turban (Upgrading by \$88)

Stuffed in squid ink spaghetti

With salmon roe, pearl scallop, crispy dried scallop, beurre blanc and basil oil

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### **Signature Dish**

*42°C Fresh Smoked Salmon*

*With smoked caviar, apple and horseradish pearls and beetroot purée*

*(Additional course by \$88)*

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Daily Soup

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### **Main**

*Jeju Pork Rack*

*With apple terrine, grilled apple, apple gel and mustard cream sauce*

*Or*

*Beef Bottom Sirloin Flap Steak*

*With smoked potato, seasonal vegetables, black garlic purée and beef jus*

*Or*

*White Asparagus and Crab meat Risotto*

*With white asparagus foam and basil oil*

*Or*

*Fish of the Day*

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Daily Dessert

Or

Assorted Cheese Platter with condiment (upgrading by \$88)

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### **Tea or Coffee**

*3 course \$288 per person*

*4 course \$318 per person*

*(Plus 10% service charge)*