

Lunch Dégustation

béni

Hyogo Oyster

watercress cream | lobster jelly

Ora King Salmon Confit

tomato gaspacho | early summer vegetables

Mushroom Quartet

truffle royale | argan oil

Irish Duck

red wine | seasonal vegetables
(black truffle \$10++)

Crepe Suzette

butterscotch ice cream | grand marnier

Coffee or Tea, Mignardises

\$88++

Signature Pao (\$26++)

foie gras | truffle

Each menu price is subject to 10% service charge
and prevailing 7% GST.