

Lunch Dégustation

béni

Hyogo Oyster

watercress cream | lobster jelly

Ora King Salmon Confit

tomato gazpacho | early summer vegetables

Signature Mushroom Quartet

truffle royale | argan oil

Fisherman's Catch of The Day

angel shrimp | eggplant | coraline sauce

Irish Duck

red wine | seasonal vegetables

(black truffle \$10++)

Crepe Suzette

butterscotch ice cream | grand marnier

Coffee or Tea, Mignardises

\$128++

béni's Pao (\$26++)

foie gras | truffle

(serve as 4th)

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