



Chef's Seasonal Lunch Menu

Toro tartare, pilaf rice

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Smoked egg, black truffle, consommé

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*Maine lobster meunière, herbs & garlic,
hollandaise sauce*

or

*Australian Wagyu Striploin, pomme gaufrettes,
bordelaise sauce*

or

*Braised beef short ribs,
potato gratin dauphinoise, forestière*

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Chocolate mousse, almond tuile, coffee anglaise
or

*Fine apple tart "aux dragées", salted caramel,
Havana rum raisin ice-cream (additional S\$8++)*

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Coffee or tea (additional S\$5++)

Petit fours

S\$80++ per person

Sommelier Wine selection

2015 La Demoiselle De Sociando-Mallet
S\$16++ per glass / S\$80++ per bottle

2017 Domaine Cauhapé Chant des Vignes
S\$16++ per glass / S\$80++ per bottle

**Vegetarian option available upon request*