



Our Culinary Philosophy

*"Cooking is one of the best ways to share feelings and emotions,
with each bite being a moment of fleeting happiness."*

With a combined 30-plus years of experience working in some of the most acclaimed Michelin-starred restaurants in the world, the star-studded pairing of **Executive Chef Rémy Carmignani** and **Executive Pastry Chef Nicolas Vergnole** bring their wealth of experience to each meticulously-crafted modern Mediterranean culinary creation.

With childhood inspiration from growing up amongst the stunning landscape and produce of Southern France, along with experience cooking across the globe in Europe, Africa and Asia, Chef Rémy and Chef Nicolas create light, fresh, health-conscious modern Mediterranean dishes that arouse curiosity and stimulate the tastebuds, while showcasing the freshest produce of the season, sourced with the utmost respect to the environment. Each dish boasts our chefs' signature stunning execution and refined French sensibility.

Discovery Lunch Experience

AN INTRODUCTION TO CHEF REMY'S CULINARY JOURNEY

SAVOUR A NEW MENU OF MEDITERRANEAN SIGNATURES EVERY WEEK

2 courses for 48++ per person

3 courses for 58++ per person

Available weekdays

Young Pea from My Childhood

Cold Green Pea & Mint Velouté | Ricotta Di Pecora | Lemon Gel

or

Cromesquis De Canard

Deep-Fried Duck Cromesquis | Pear Mulled Jam | Aged Parmesan Cream

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Organic Scottish Salmon

Pan-Seared | Marc Haerberlin Sauce | Organic Seaweed & Herring Caviar

or

Tourte Feuilletée

Chicken, Pork & Veal Sweetbread Pie | Salmi Sauce

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Raspberry Pavlova

Fresh & Confit Raspberry | Basil Light Cream | Meringue

or

Chef's Selection of Matured Cheese

Served with House-Made Chutney & Daily Baked Bread