

## *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 extensive years of experience working in some of the most acclaimed Michelin-starred restaurants in the world, the star-studded **Executive Chef Rémy Carmignani** brings this 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 creates 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 chef's 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*

#### **La Daurade Royale**

Mediterranean Greek Seabream Tartar  
Blood Orange | Herring Smoked Caviar

*or*

#### **L'Oeuf en Meurette**

Organic Free-Range Poached Eggs from New Zealand  
Burgundy Red Wine | Iberian Pancetta

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#### **Les Saumon de îles Féroé**

Faroese Salmon Soufflé | Young Garlic Spinach & Potato | Nantua Sauce

*or*

#### **Le Chevreuil**

Grass-Fed New Zealand Roasted Venison Striploin  
Butternut & Mushroom | Juniper Berries Sauce

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#### **Les Figs De Provence**

Roasted Seasonal Solliès Figs from France  
Sorbet Fromage | Clafoutis

*or*

#### **Chef's Selection of Matured Cheese**

Served with House-Made Chutney & Daily Baked Bread