

LUNCH MENU

starters

CHEF CURATED APPETIZER \$14

HALF DOZEN HOKKAIDO OYSTERS \$25

CHEF SPECIAL OYSTERS 2PCS \$14

TRUFFLE FRIES \$16

PAN SEARED FOIE GRAS \$10

special selections

TUNA CUPS \$18

(KUEH PIE TEE, THAI DRESSING, IKURA)

BLACK TRUFFLE ESCARGOT \$28

(BEURRE NOISETTE MOUSSELINE, LARDON, POTATO CRISPS)

CHILI CRAB \$21

(CHILI CRAB MANTOU, TOBIKO)

BURRATA \$26

(COMPRESSED SMOKED WATERMELON, FRISEE, AGED PARMA HAM)

LUNCH MENU

main course

AGED WAGYU STRIPLOIN \$88

(300G, CHIMICHURRI, RED WINE SAUCE)

MUSHROOM LINGUINE \$20

(SEAWEED POWDER, MISO, PORCINI AND MAITAKE)

SCALLOP LINGUINE \$22

(HOKKAIDO SCALLOPS, CHIVES, PARMESAN CHEESE)

SAKURA EBI LINGUINE \$22

(SHIO KOMBU, LOBSTER OIL)

PINK ARGENTINIAN PRAWN LINGUINE \$30

(CHORIZO SAUCE, PARMESAN CHEESE)

dessert

CHOCOLATE CRISP CAKE \$14

(CHOCOLATE MOUSSE, HAZELNUT, BLACK SESAME ICE CREAM)

LYCHEE DOME CAKE \$14

(RASPBERRY COULIS, LYCHEE MOUSSE, YOGURT GELATO)

DECONSTRUCTED PAVLOVA \$16

(FRESH CREAM, MERINGUE, FRESH STRAWBERRIES)

BURNT BASQUE CHEESECAKE \$13

(BROWN BUTTER SAUCE)

SET LUNCH MENU

2 course set

STARTER

CHEF CURATED APPETIZER

MAIN COURSE CHOICES:

MUSHROOM LINGUINE

(SEAWEED POWDER, MISO, PORCINI AND MAITAKE)

SCALLOP LINGUINE

(HOKKAIDO SCALLOPS, CHIVES, PARMESAN CHEESE)

SAKURA EBI LINGUINE

(SHIO KOMBU, LOBSTER OIL)

PINK ARGENTINIAN PRAWN LINGUINE SUPPLEMENT \$6

(CHORIZO SAUCE, PARMESAN CHEESE)

28 ++ PER PAX

excluding service charge

SET LUNCH MENU

3 course set

STARTER

CHEF CURATED APPETIZER

MAIN COURSE CHOICES:

MUSHROOM LINGUINE

(SEAWEED POWDER, MISO, PORCINI AND MAITAKE)

SCALLOP LINGUINE

(HOKKAIDO SCALLOPS, CHIVES, PARMESAN CHEESE)

SAKURA EBI LINGUINE

(SHIO KOMBU, LOBSTER OIL)

PINK ARGENTINIAN PRAWN LINGUINE SUPPLEMENT \$6

(CHORIZO SAUCE, PARMESAN CHEESE)

DESSERT CHOICES:

BURN BASQUE CHEESECAKE

BROWN BUTTER FOAM

LYCHEE DOME CAKE

(YOGURT GELATO)

CHOCOLATE DOME CAKE

(BLACK SESAME ICE CREAM)

35 ++ PER PAX

excluding service charge