



Chef's Seasonal Lunch Menu

Toro tartare, pilaf rice, light spicy dressing
or

Cold Angel hair pasta, Oscietra caviar
(additional S\$25++)

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Poached white asparagus, spring truffle,
Hollandaise sauce

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Roasted Norway Scampi, light garlic, coquille pasta
or

Light smoked grilled Wagyu steak, sweet corn,
Bordelaise sauce

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Coulis of William pear, Hazelnut chocolate,
lemongrass anglaise

or

Cheese platter (additional S\$10++)

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 Saint Emilion Grand Cru "Les Menut Des Jacobins"

S\$16++ per glass / S\$80++ per bottle

2019 Rully "La Barre" Domaine Ninot

S\$16++ per glass / S\$80++ per bottle

**Vegetarian option available upon request*