



SET LUNCH

AVAILABLE FROM 16 MAY 2019. TUESDAYS TO SATURDAYS
FROM 11.30AM TO 3PM (LAST SEATING AT 1.30PM)

3-COURSE AT \$68 PER PERSON
CHOICE OF FIRST OR SECOND STARTER / MAIN COURSE / DESSERT / PETITS FOURS

4-COURSE AT \$88 PER PERSON
FIRST STARTER / SECOND STARTER / MAIN COURSE / DESSERT / COFFEE OR TEA / PETITS FOURS

5-COURSE AT \$108 PER PERSON
FIRST STARTER / SECOND STARTER / MAIN COURSE / CHEESE / DESSERT / COFFEE OR TEA / PETITS FOURS

FIRST STARTER

SCALLOP

live scallop, wasabi oil, apple, cultured milk

[optional]

15g royal belgian caviar platinum [SUPPLEMENT \$48]



SECOND STARTER

MARRON [SUPPLEMENT \$12]

marron, turnip, finger lime, kohlrabi

OR

SWEETBREAD

veal sweetbread, ox tongue, onion, cumin, buckwheat

OR

[V] PUMPKIN

kabocha pumpkin, black truffle, xeres



MAIN COURSE

SEA BASS

wild nagasaki sea bass, white asparagus, ginger, spring onion

OR

BEEF [SUPPLEMENT \$18]

omi beef sirloin, black truffle, korean chestnut, cipollini onion

OR

PIGEON

anjou pigeon, green pea, girolle, bear's garlic



DESSERT

PINEAPPLE

sarawak pineapple, tarragon, coconut

OR

DRAMBUIE

drambuie, vanilla, snow ear, dark chocolate, lime



GRAND CHEF RELAIS & CHÂTEAUX: **EMMANUEL STROOBANT**
CHEF DE CUISINE: **STEVE LANCASTER**
MAÎTRE DE MAISON: **VANESSA STRAUSS**

All prices are subject to service charge and prevailing government taxes