



SET LUNCH

AVAILABLE FROM 31 AUGUST 2019. TUESDAYS TO SATURDAYS
FROM 11.30AM TO 3PM (LAST SEATING AT 1.30PM)

3-COURSE AT \$88 PER PERSON
CHOICE OF FIRST OR SECOND STARTER / MAIN COURSE / DESSERT / PETITS FOURS

4-COURSE AT \$118 PER PERSON
FIRST STARTER / SECOND STARTER / MAIN COURSE / DESSERT / PETITS FOURS

CHEESE SUPPLEMENT AT ADDITIONAL \$20

FIRST STARTER

AKAMI

aomori tuna, black winter truffle, jerusalem artichoke



SECOND STARTER

SCALLOP

live hokkaido scallop, dulse, gooseberry

OR

SWEETBREAD

veal sweetbread, ox tongue, onion, cumin, buckwheat

OR

[V] PUMPKIN

kabocha pumpkin, black truffle, xeres



MAIN COURSE

TURBOT

wild brittany turbot, petit pois, purple artichoke, bacon

OR

BEEF [SUPPLEMENT \$18]

omi beef sirloin, kuromame, violin zucchini

OR

PIGEON

anjou pigeon, nashi, salsify, tonka bean



DESSERT

PEACH

yamanashi peach, lychee, lemon

OR

PEAR

williams pear, young ginger, guanaja



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