

## SET LUNCH



### FIRST STARTER

#### CAVIAR

N25 caviar, scallop, buttermilk

OR

#### JERUSALEM ARTICHOKE (V)

jerusalem artichoke, aomori apple, buttermilk



### SECOND STARTER

#### MARRON

western australian marron, salsify, clementine

OR

#### SWEETBREAD

limousin sweetbread, cipollini onion, black rice

OR

#### TOMATO (V)

amela tomato, hass avocado, pomelo



### MAIN COURSE

#### BEEF

omi beef, chervil root, finger lime

OR

#### VENISON

hawke's bay venison, black truffle, celeriac

OR

#### KINMEDAI

chiba kinmedai, artichoke, turmeric

OR

#### PUMPKIN (V)

kabocha pumpkin, plum, hazelnut



### DESSERT

#### CHOCOLATE

jivara chocolate, salted caramel, soy

OR

#### CHESTNUT

korean chestnut, comice pear, blackberry



menu for reference only: - subject to change due to the availability and seasonality of ingredients



CHEF OWNER: EMMANUEL STROOBANT  
HEAD CHEF: STEVE LANCASTER  
PASTRY CHEF: ANNA WANG