

À LA CARTE LUNCH

STARTER \$60

BRITTANY PURPLE ARTICHOKE (V)

yuzu kosho, olive

OSCIETRA CAVIAR

smoked eel, wasabi

(Supplement \$38 Per Person)

MANJIMUP MARRON

buttermilk, perilla

SHIZUOKA KING CRAB

cannellini beans, green curry

MAIN COURSE \$120

LOIRE VALLEY WHITE ASPARAGUS (V)

wild garlic, morel mushroom

BRITTANY BLUE LOBSTER

vin jaune, morel mushroom

KAGOSHIMA JOHN DORY

white asparagus, saffron

BRESSE CHICKEN

wild herbs, butternut

OMI BEEF

sand carrot, mala

(Supplement \$38 Per Person)

DESSERT \$40

CHEESE SELECTION

honey, pecan

ARAGUANI CHOCOLATE

almond, szechuan peppercorn

TULAMEEN RASPBERRY

baba, lemongrass

TOCHIOTOME STRAWBERRY

blue pea, thai basil

CHEF-OWNER: **EMMANUEL STROOBANT** | WINE CONSULTANT: **TAN YING HSIEN, MW**

All prices are subject to service charge and prevailing government taxes