

SET LUNCH

3-COURSE AT \$198 PER PERSON

CHOICE OF SECOND STARTER / MAIN COURSE / DESSERT

4-COURSE AT \$228 PER PERSON

CHOICE OF FIRST STARTER / SECOND STARTER / MAIN COURSE / DESSERT

FIRST STARTER

MANJIMUP MARRON

buttermilk, perilla



SECOND STARTER

BRITTANY BLUE LOBSTER

vin jaune, maitake

(Supplement \$38 Per Person)

OR

SHIZUOKA KING CRAB

edamame, green curry



MAIN COURSE

OMI BEEF

sand carrot, mala

(Supplement \$38 Per Person)

OR

NAGASAKI HATA

sabayon, watercress

OR

BRESSE CHICKEN

wild herbs, butternut



FARMED CHEESE

condiment, baguette

(Supplement \$38 Per Person | Sharing Portion Additional \$18 Per Person)



DESSERT

TULAMEEN RASPBERRY

baba, lemongrass

OR

ARAGUANI CHOCOLATE

almond, szechuan peppercorn



CHEF-OWNER: **EMMANUEL STROOBANT**

All prices are subject to service charge and prevailing government taxes