

# À LA CARTE LUNCH

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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

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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)

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DESSERT \$40

**CHEESE SELECTION**  
honey, pecan

**ARAGUANI CHOCOLATE**  
almond, szechuan peppercorn

**TULAMEEN RASPBERRY**  
baba, lemongrass

**SHIZUOKA AMANE MELON**  
peach gum, gula melaka

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

All prices are subject to service charge and prevailing government taxes