

CHRISTMAS EVE LUNCH MENU

CANAPE

avocado, tomato, yuzu
lobster, dulce, pomelo
shimeji mushroom, miso, sudachi

OSCIETRA CAVIAR "COEUR DE BOITE", kombu, lait ribot

EHIME GAZAMI CRAB, avocado, shiso

MINQUIERS ISLAND BLUE LOBSTER, pumpkin, mikan
(Supplement \$98 Per Person)

BRESSE GUINEA FOWL, black winter truffle, swiss chard

OR

ALSATIAN VENISON, sansho pepper, lotus root

FARMED CHEESE, condiment, baguette
(Supplement \$38 Per Person | Sharing Portion Additional \$18 Per Person)

KOREAN CHESTNUTS, vanilla, chocolate

YUZU BROWN BUTTER FINANCIER

\$298 PER PERSON

CHEF OWNER: **EMMANUEL STROOBANT**

All prices are subject to service charge and prevailing government taxes
Menu are subject to changes due to seasonality and ingredient availability