

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, morel mushroom
(Supplement \$38 Per Person)

OR

SHIZUOKA KING CRAB
cannellini beans, green curry



MAIN COURSE

OMI BEEF
sand carrot, mala
(Supplement \$38 Per Person)

OR

KAGOSHIMA JOHN DORY
white asparagus, saffron

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** | WINE CONSULTANT: **TAN YING HSIEN, MW**

All prices are subject to service charge and prevailing government taxes