

SET LUNCH

3-COURSE AT **\$168 PER PERSON**
CHOICE OF SECOND STARTER /
MAIN COURSE / DESSERT

4-COURSE AT **\$198 PER PERSON**
FIRST STARTER / SECOND STARTER /
MAIN COURSE / DESSERT

CHEESE SUPPLEMENT AT \$38 PER PERSON
(ADDITIONAL \$18 FOR SHARING PORTION)



FIRST STARTER

MARRON

manjimup marron, buttermilk, wild basil



SECOND STARTER

CRAB

nemuro hairy crab, red pepper, pea

OR

WILD ASPARAGUS

carpentras wild asparagus, st. george's mushroom, miso



MAIN COURSE

BEEF

omi beef, nori, shallot

OR

SEABASS

nagasaki seabass, daikon, corn



DESSERT

CHOCOLATE

manjari chocolate, raspberry, lychee

OR

STRAWBERRY

garigquette strawberry, kampot pepper, soy



CHEF OWNER
EMMANUEL STROOBANT

RESTAURANT MANAGER
SAMANTHA GOH

MENU TO BE TAKEN WHOLE BY THE ENTIRE TABLE



All prices are subject to service charge and prevailing government taxes