

# NEW YEAR'S EVE LUNCH

31 DECEMBER 2022, SATURDAY



## MANJIMUP MARRON

manjimup marron, buttermilk, oba



## NAGASAKI FLOUNDER

nagasaki hirame, razor clam, walnut



## ANJOU PIGEON [SERVED 2 WAYS]

anjou pigeon breast, togarashi, celeriac

anjou pigeon leg 'shepherd's pie'



## CHEESE SUPPLEMENT [OPTIONAL]



## MEDITERRANEAN WILLOWLEAF MANDARIN

mediterranean willowleaf mandarin, hojicha, single estate chocolate



CHEF-OWNER | **EMMANUEL STROOBANT**  
RESTAURANT MANAGER | **SAMANTHA GOH**  
WINE CONSULTANT | **TAN YING HSIEN, MW**