

SET LUNCH



FIRST STARTER

SCALLOP

hokkaido scallop, purple artichoke, coconut



SECOND STARTER

CRAB

nemuro hairy crab, pepper, petits pois

OR

SWEETBREAD

limousin sweetbread, girolles, miso



MAIN COURSE

LAMB

pyrenees lamb saddle, szechuan peppercorn, celeriac

OR

TURBOT

basque country wild turbot, matsutake, parsnip



DESSERT

CHOCOLATE

manjari chocolate, raspberry, lychee

OR

STRAWBERRY

gariguette strawberry, pepper, soy



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