

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

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



FIRST STARTER

MANJIMUP MARRON

manjimup marron, buttermilk, oba



SECOND STARTER

LOIRE VALLEY WHITE ASPARAGUS

loire valley white asparagus, vin jaune, lemongrass

OR

LIMOUSIN SWEETBREAD

limousin sweetbread, morel, miso



MAIN COURSE

OMI BEEF

omi beef, nori, sand carrot

OR

BASQUE COUNTRY WILD TURBOT

basque country wild turbot, pike roe, green asparagus



DESSERT

MANJARI CHOCOLATE

manjari chocolate, raspberry, lychee

OR

KOCHI DEKOPON

kochi mandarin, five X.P, combava



CHEF OWNER		EMMANUEL STROOBANT
WINE CONSULTANT		TAN YING HSIEN, MW
RESTAURANT MANAGER		JOANNE WAI

All prices are subject to service charge and prevailing government taxes