

SET LUNCH

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

HOKKAIDO HAIRY CRAB

hokkaido hairy crab, corn, lemongrass



SECOND STARTER

LOCH FYNE SCALLOP

loch fyne scallop, black truffle, curry

OR

BRITTANY BLUE LOBSTER

brittany blue lobster, saffron, almond



MAIN COURSE

OMI BEEF

omi beef, nori, sand carrot

OR

BASQUE COUNTRY WILD TURBOT

basque country wild turbot, garlic chives, trombetta zucchini



DESSERT

MANJARI CHOCOLATE

manjari chocolate, raspberry, lychee

OR

CORSICA WHITE PEACH

corsica white peach, kaffir lime, almond



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

All prices are subject to service charge and prevailing government taxes