

SET LUNCH

3-COURSE AT \$198 PER PERSON

CHOICE OF SECOND STARTER / MAIN COURSE / DESSERT

WINE ACCOMPANIMENT \$108 PER PERSON | PREMIUM OPTION \$80 (ADDITIONAL)
NON-ALCOHOLIC ACCOMPANIMENT \$88 PER PERSON

4-COURSE AT \$228 PER PERSON

CHOICE OF FIRST STARTER / SECOND STARTER / MAIN COURSE / DESSERT

WINE ACCOMPANIMENT \$148 PER PERSON | PREMIUM OPTION \$80 (ADDITIONAL)
NON-ALCOHOLIC ACCOMPANIMENT \$98 PER PERSON

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, almond, curry
(optional white truffle supplement \$36)

OR

BASQUE COUNTRY WILD TURBOT

basque country wild turbot, zucchini, isebi



MAIN COURSE

OMI BEEF (SUPPLEMENT \$38 PER PERSON)

omi beef, kamo eggplant, szechuan peppercorn

OR

BRITTANY BLUE LOBSTER

brittany blue lobster, saffron, girolle

OR

BRESSE CHICKEN

A.O.C bresse chicken, preserved black winter truffle, kabocha



DESSERT

TOTTORI NASHI PEAR

tottori nashi pear, araguani chocolate, cashew nut

OR

MADAGASCAR PINEAPPLE

madagascar pineapple, pink peppercorn, kaffir lime



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