

SET LUNCH

3-COURSE AT \$198 PER PERSON

CHOICE OF SECOND STARTER / MAIN COURSE / DESSERT

WINE ACCOMPANIMENT \$108 PER PERSON | PREMIUM WINE ACCOMPANIMENT \$188 PER PERSON

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 WINE ACCOMPANIMENT \$228 PER PERSON

NON-ALCOHOLIC ACCOMPANIMENT \$98 PER PERSON

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



FIRST STARTER

SHIZUOKA KING CRAB

shizuoka king crab, borlotti beans, angelica



SECOND STARTER

LOCH FYNE SCALLOP

loch fyne scallop, almond, curry

OR

BRITTANY BLUE LOBSTER

brittany blue lobster, black winter truffle, negi



MAIN COURSE

OMI BEEF (SUPPLEMENT \$38 PER PERSON)

omi beef, kyoto eggplant, szechuan peppercorn

OR

BASQUE COUNTRY WILD TURBOT

basque country wild turbot, akaito saffron, kombu

OR

BRESSE CHICKEN

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



DESSERT

MADAGASCAR PINEAPPLE

madagascar pineapple, pink peppercorn, kaffir lime

OR

LE LECTIER PEAR

le lectier pear, araguani chocolate, cashew nut



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