

# NATIONAL DAY LUNCH MENU



## **IMPERIAL OSCIETRA CAVIAR**

kuruma prawn, lemongrass, lassi



## **HOKKAIDO HAIRY CRAB**

chilli, mantou, coriander



## **A4 OMI BEEF**

cinnamon, black garlic, tamarind



## **YAMASAKI PEACH**

lychee, vanilla, cardamom



**\$288 PER PERSON**

WINE ACCOMPANIMENT \$148 PER PERSON  
PREMIUM WINE ACCOMPANIMENT \$228 PER PERSON

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



CHEF OWNER: **EMMANUEL STROOBANT**  
WINE CONSULTANT: **TAN YING HSIEN, MW**

All prices are subject to service charge and prevailing government taxes