

À LA CARTE LUNCH



STARTER \$60

BRITTANY PURPLE ARTICHOKE (V)

brittany purple artichoke, yuzu kosho, olive

OSCIETRA CAVIAR (SUPPLEMENT \$38)

oscietra caviar, smoked eel, wasabi

MANJIMUP MARRON

manjimup marron, buttermilk, oba

SHIZUOKA KING CRAB

shizuoka king crab, borlotti beans, green curry



MAIN COURSE \$120

LOIRE VALLEY GREEN ASPARAGUS (V)

loire valley green asparagus, black truffle, kombu

BRITTANY BLUE LOBSTER

brittany blue lobster, vin jaune, daikon

NAGASAKI HATA

nagasaki hata, asparagus, nori

BRESSE CHICKEN

A.O.C bresse chicken, wild herbs, kabocha

OMI BEEF (SUPPLEMENT \$38)

omi beef, sand carrot, mala



DESSERT \$40

CHEESE SELECTION

artisanal cheese, honey, pecan

ARAGUANI CHOCOLATE

araguani chocolate, cashew nuts, szechuan peppercorn

TULAMEEN RASPBERRY

tulameen raspberry, baba, lemongrass

CORSICA PEACH

corsica peach, lassi, star anise seed



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

All prices are subject to service charge and prevailing government taxes