

NATIONAL DAY LUNCH MENU



IMPERIAL OSCIETRA CAVIAR

kuruma prawn, lemongrass, lassi



HOKKAIDO HAIRY CRAB

chilli, mantou, coriander



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