

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

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

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



FIRST STARTER

MANJIMUP MARRON

manjimup marron, buttermilk, oba



SECOND STARTER

BRITTANY BLUE LOBSTER (SUPPLEMENT \$38 PER PERSON)

brittany blue lobster, vin jaune, daikon

OR

SHIZUOKA KING CRAB

shizuoka king crab, borlotti beans, green curry



MAIN COURSE

OMI BEEF (SUPPLEMENT \$38 PER PERSON)

omi beef, sand carrot, mala

OR

NAGASAKI HATA

nagasaki hata, asparagus, nori

OR

BRESSE CHICKEN

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



DESSERT

TULAMEEN RASPBERRY

tulameen raspberry, baba, lemongrass

OR

ARAGUANI CHOCOLATE

araguani chocolate, cashew nuts, szechuan peppercorn



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

All prices are subject to service charge and prevailing government taxes