

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

YAMAGATA BOTAN EBI

yamagata botan ebi, ika, kimchi

SHIZUOKA KING CRAB

shizuoka king crab, borlotti beans, green curry



MAIN COURSE \$120

PROVENCE TROMBETTA ZUCCHINI (V)

provence trombetta zucchini, black winter truffle, pumpkin

BRITTANY BLUE LOBSTER

brittany blue lobster, vin jaune, daikon

BASQUE COUNTRY WILD TURBOT

basque country wild turbot, trombetta zucchini, 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

AMANE MELON

amane melon, rose champagne, osmanthus



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

All prices are subject to service charge and prevailing government taxes