

À LA CARTE LUNCH



STARTER \$60

BRITTANY PURPLE ARTICHOKE (V)

brittany purple artichoke, yuzu kosho, olive

OSCIETRA CAVIAR (SUPPLEMENT \$38)

smoked eel, oscietra caviar, wasabi

MANJIMUP MARRON

manjimup marron, buttermilk, oba

SHIZUOKA KING CRAB

shizuoka king crab, borlotti beans, green curry



MAIN COURSE \$120

SHOGGIN DAIKON (V)

shogoin daikon, black winter truffle, barigoule

BRITTANY BLUE LOBSTER

brittany blue lobster, wild mushroom, vin jaune

DOVER SOLE

dover sole, celeriac, saffron

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

AICHI PERSIMMON

aichi persimmon, butternut, olive oil



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

All prices are subject to service charge and prevailing government taxes