

Chef's Seasonal Lunch Menu

*Choose your 3 or 4 course by adding
1 or 2 dishes from the box*

Smoked Scottish salmon, classic garnish

or

Poached Toretama egg, Benedict

or

White asparagus velouté

or

*Cold Angel hair pasta, Oscietra caviar (additional S\$25)
(add on Uni S\$35)*

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Japanese whiting tempura, risoni, squid ink sauce

or

Roasted lamb belly, pilaf rice, tomato salad

or

*Grilled Wagyu beef sirloin, roasted sweet corn, bordelaise
(additional S\$15)*

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Pistachio ice cream, warm chocolate sauce

or

Collection of French farm cheese, raisin bread

or

*Fine apple tart "aux dragées",
Havana rum raisin ice-cream (additional S\$8)*

or

Coffee or tea

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Freshly home-baked confectionery

3-course menu - S\$58 per person

4-course menu - S\$80 per person

**Vegetarian option available upon request*

All prices are subjected to service charge and prevailing government taxes

*Freshly squeezed juice / S\$6 per glass
(apple juice, apple & carrot juice,
carrot juice, orange juice)*

Sommelier Wine selection

*2024 Chablis
Domaine Louis Latour
S\$16 per glass / S\$80 per bottle*

*2022 Bourgogne Pinot Noir Septembre
Domaine Edouard Delaunay
S\$16 per glass / S\$80 per bottle*



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