

Chef's Seasonal Lunch Menu

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

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

or

*Chilled Toretama egg, smoked tuna belly,
sesame shoyu, croutons*

or

Clear mushroom consommé

or

*Raviolo of roasted Foie gras, light cream sauce,
truffle flavoured*

~

Spanish squid ink rice, assortment of seafood

or

Roasted lamb rack, hummus, ratatouille

or

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

~

Chocolate crunch, coffee flavoured parfait

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

~

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*



All prices are subjected to service charge and prevailing government taxes