



Chef's Seasonal Lunch Menu

Cappuccino of Alaskan king crab bisque

or

Cold Angel hair pasta, Oscietra caviar

(additional S\$25++)

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*Poached French green asparagus,
black truffle hollandaise*

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Seared tuna steak, Provençale

or

Grilled Wagyu steak, roasted sweet corn, Bordelaise sauce

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*Chilled smoked coconut sabayon,
tropical fruits, crispy rice*

or

Affineur Anthony's French farm cheese collection

(additional S\$10++)

or

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

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Coffee or tea (additional S\$5++)

Petit fours

S\$80++ per person

Sommelier Wine selection

2020 Bourgogne Côte-d'Or Joseph Pascal

S\$20++ per glass / S\$90++ per bottle

2020 Côtes du Rhône Domaine de la Janasse

S\$20++ per glass / S\$90++ per bottle

**Vegetarian option available upon request*