

# *Chef's Seasonal Lunch Menu*

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

*Creamy crab croquette, bisque coulis*

*or*

*Raviolo of grilled Foie gras, light cream sauce*

*or*

*Tomato and spring vegetables chilled velouté,  
shaved Aged Comte cheese, bread croutons*

*or*

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

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*Spaghetti pasta flavoured with mild garlic, assortment of seafood,  
Greek virgin olive oil*

*or*

*Hay smoked roasted duck breast l'orange, melted spinach, carrot  
mouseline*

*or*

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

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*Crepe, salted butter, brown sugar*

*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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