



# *Chef's Seasonal Lunch Menu*

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

*Japanese fruit tomato, olive oil, chives, onion salad  
or*

*Tartare flavoured carpaccio of Saga Wagyu striploin  
Or*

*Scallop in the shell, marinière style  
or*

*Cold Angel hair pasta, Oscietra caviar  
(additional S\$25++)*

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*Grilled Spanish pork chop, pear coulis, straw fries  
or*

*Steamed seabass, stump of potato, soft-boiled egg,  
white wine sauce  
or*

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

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*Chilled chocolate pearls, cream of coconut  
or*

*Affineur Anthony's French farm cheese collection  
or*

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

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*Coffee or tea  
(additional S\$5++)  
(included in 4-course menu)*

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*Petit fours*

*3-course menu - S\$58++ per person*

*4-course menu - S\$80++ per person*

*\*Vegetarian option available upon request*

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

### ***Sommelier Wine selection***

*2020 Bourgogne Côte-d'Or Joseph Pascal  
S\$16++ per glass / S\$80++ per bottle*

*2021 Bourgogne Pinot Noir  
Domaine Lucien Muzard & Fils  
S\$16++ per glass / S\$80++ per bottle*

