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
Creamy crab croquette, lemon
or
Seared pétoncle, Thai curry
or
Sunny side up Toretama egg, forestiere, Alsace bacon

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Steamed cod fish, sauce Milanese, coquille pasta with mild garlic, herbs, cheese stuffing
or
Belgian beef stew, Carbonnade, potato "friet"
or
Grilled Wagyu beef sirloin, roasted sweet corn, bordelaise (additional S$15)

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Chocolate coulis, pistachio ice cream
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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