

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

Carpaccio of celeriac confit, remoulade, pork beer sausage

or

Creamy crab croquette, bisque coulis

or

Seared pétoncle, Thai curry, herbs oil

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Roasted Tasmanian ocean trout, beurre blanc, puree of vegetables

or

Seared olive-fed Duroc pork ribeye, beetroot mousseline

or

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

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Chilled oven-baked light creamy rice, 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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