



Chef's Seasonal Lunch Menu

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

*Toro tartare, light spicy dressing
or*

*Crispy Free-range egg, Oscietra caviar
or*

*Tiger prawns, à la meunière
or*

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

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*Grilled pork collar, Carbonara style, coquille pasta
or*

*Roasted Atlantic trout, squid ink
or*

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

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*Yoghurt raspberry ice cream
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
\$16++ per glass / \$80++ per bottle*

*2020 Bourgogne Pinot Noir
Domaine Lucien Muzard & Fils
\$16++ per glass / \$80++ per bottle*

