

Chef's Seasonal Lunch Menu

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

*Toro tartare, pilaf rice, mild citrus dressing
or*

*Grilled Brittany artichoke, Hollandaise sauce,
purple mustard, Alsace bacon
or*

*Bonbon of grilled French Foie gras,
clear pot-au-feu of chicken
or*

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

~

*Coquille pasta, Pacific Ocean Spanner crab, mild garlic,
home-made black ink sauce
or*

*Roasted Duroc pork ribeye, light creamy rice, raisin sauce
or*

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

~

*Chocolate crunch on coffee flavoured parfait, sauce Anglaise
or*

*French farm cheese collection
or*

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

~

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

~

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

*2022 Chablis
Domaine Louis Latour
S\$16++ per glass / S\$80++ per bottle*

*2021 Bourgogne Pinot Noir Septembre
Domaine Edouard Delaunay
S\$16++ per glass / S\$80++ per bottle*

