



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*

*Minestrone consommé
or*

*Grilled Foie Gras, Ardennaise style
or*

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

~

*Grilled pork chop, confit of shallot,
grain mustard light cream sauce
or*

*Roasted Clarence River prawn, macaroni, herbs, garlic
or*

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

~

*Dame blanche, vanilla, hot chocolate
or*

*Affineur Anthony's 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

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

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

