

Chef's Seasonal Lunch Menu

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

*Smoked Toretama egg, seared toro, sweet sour flavour
or*

*Gratinated Cevennes onion, Parmigiano Reggiano, wild salad
or*

*Clams cooked a la minute, mariniere
or*

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

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*Grilled half Maine lobster, bernaise sauce, pomme allumette
or*

*Roasted Iberico pork jowl, herbs and raspberries,
hibiscus sauce*

or

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

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*Bavarois of Earl Grey coated with almond powder
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

*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*

