



# *Chef's Seasonal Lunch Menu*

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

*Mozarella, melon coulis, Iberico de Bellota ham,  
lime, green pepper*

*or*

*Bonbon of Alaskan king crab, light bisque*

*or*

*White asparagus, paner a l'anglaise, tartare sauce*

*or*

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

*~*

*Grilled Australian lamb rack, cumin, hummus,  
vegetable and dried fruits salad*

*or*

*Seared tuna steak, Provençale style, pilaf rice*

*or*

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

*~*

*Bavarois of raspberry, anglaise*

*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***

*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*

