

Chef's Seasonal Lunch Menu

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

White asparagus velouté, crouton

or

Grilled French Foie Gras, mousseline of pear

or

Carpaccio of Saga Wagyu beef, tartare style

or

*Cold Angel hair pasta, Oscietra caviar (additional S\$25++)
(add on Uni \$35++)*

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Poached seabream, sauce Armoricaïne, forestière

or

Roasted duck breast, green pepper cream sauce

or

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

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Stuffed choux, chocolate sauce, vanilla ice cream

or

French farm cheese collection

or

Fine apple tart "aux dragées",

Havana rum raisin ice-cream (additional S\$8++)

or

Coffee or tea

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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

*2023 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*

