

Chef's Seasonal Lunch Menu

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

*Gratinated green asparagus, thermidor, mustard, tarragon
or*

*Poached Toretama egg "Belle vue", uni sauce
or*

*Seared scallop, marinère style
or*

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

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*Grilled lobster tail, herbs, mild garlic, pomme noisettes
or*

*Seasonal light creamy mushroom rice, grilled Alsace bacon
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*

