



Omnivore Lunch Menu

Duck, duck, duck, cherry

Lettuce gazpacho, king crab, labneh, Espelette pepper

Wild mushroom custard, diver scallop, lily bulb, jus gras
black truffle supplement +\$28

Obsiblu prawn "tagliolini"
supplemental course +\$28

Patagonian toothfish, snap peas, bergamot, French breakfast radish

or

Black Angus beef, celeriac, red cabbage sauerkraut, Sarawak pepper

Tropical fruit vacherin

Executive Chef Michael Wilson

Chef de Cuisine Herman Lim

Menu \$120++
Wine pairing \$78++
Temperance pairing \$48++

Inclusive of still and sparkling water
All prices are subject to service charge and tax
The menu and price are subject to change without prior notice
The lunch menu is available from Thurs - Sun



Herbivore Lunch Menu

Carrot and marigold tart

Lettuce gazpacho, organic cucumber, sea succulents, tonburi

Wild mushroom custard, oyster mushroom, lily bulb, black winter truffle

Beluga lentil pithivier, savoy cabbage, summer savory, vegetable jus

Tropical fruit vacherin

Executive Chef Michael Wilson

Chef de Cuisine Herman Lim

Menu \$120++
Wine pairing \$78++
Temperance pairing \$48++

Inclusive of still and sparkling water
All prices are subject to service charge and tax
The menu and price are subject to change without prior notice
The lunch menu is available from Thurs - Sun