



Omnivore Lunch Menu

Duck, duck, duck, cherry

Smoked eel, cucumber peel, sea succulents, Amur caviar

Morel mushroom custard, Loire Valley asparagus, snap peas, jus gras

Patagonian toothfish, broad beans, basil, passionfruit, pāua abalone

or

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

Tropical fruit vacherin

Selection of coffee or tea served with mignardises

Executive Chef Michael Wilson

Chef de Cuisine Herman Lim

Menu \$128++

Wine pairing \$78++

Temperance pairing \$48++

All prices are subject to service charge and tax
The menu and price are subject to change without prior notice
This menu is available for lunch from Wednesday - Sunday



Herbivore Lunch Menu

Carrot and marigold tart

Lettuce gazpacho, organic cucumber, sea succulents, tonburi

Morel mushroom custard, Loire Valley asparagus, snap peas, jus gras

Chou farci, kale, summer savory, vegetable jus

Tropical fruit vacherin

Selection of coffee or tea served with mignardises

Executive Chef Michael Wilson

Chef de Cuisine Herman Lim

Menu \$128++

Wine pairing \$78++

Temperance pairing \$48++

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