



## Omnivore Lunch Menu

Duck, duck, duck, cherry

Smoked eel, oyster peel, sea succulents, Amur caviar

Sesame encrusted sourdough bread

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

Obsiblu prawn noodles  
*supplemental course +\$28*

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

*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++

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 Thursday - Sunday



## Herbivore Lunch Menu

Carrot and marigold tart

Lettuce gazpacho, organic cucumber, sea succulents, tonburi

Sesame encrusted sourdough bread

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

Ravioli dei poveri, Roscoff onion consommé, coco beans  
*supplemental course +\$28*

Chou farci, kale, summer savory, vegetable jus

Tropical fruit vacherin

*Executive Chef Michael Wilson*

*Chef de Cuisine Herman Lim*

Menu \$120++

Wine pairing \$78++

Temperance pairing \$48++

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