



## 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

Chocolate, peanut, salted caramel, banana sorbet

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 Thursday - 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

Chocolate, peanut, salted caramel, banana sorbet

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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