



## Lunch Menu

Marcona almond, Charentais melon

Carrot and marigold tart

Solliès fig, whipped ricotta, fresh walnuts, Jamon Iberico

Smoked eel, cucumber peel, sea succulents, Amur caviar

Grass fed Maimoa lamb, eggplant, harissa, chickpea panisse

Chocolate, peanut, salted caramel, banana

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



## Lunch Menu

(Vegetarian)

Marcona almond, Charentais melon

Carrot and marigold tart

Lettuce gazpacho, organic cucumber, sea succulents, tonburi

Roscoff onion custard, lily bulb, girolle mushroom, pearl onion

Chou farci, kale, summer savory, vegetable jus

Chocolate, peanut, salted caramel, banana

Selection of coffee or tea served with mignardises

*Executive Chef Michael Wilson*

*Chef de Cuisine Herman Lim*

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