



Lunch Menu

Marcona almond, Charentais melon

Carrot marigold tart

Yellowtail kingfish, cucumber, avocado, cape gooseberry, horseradish

Smoked eel, oyster pearl, sea succulents, Amur caviar

Grass fed Maimoa lamb, eggplant, harissa, chickpea panisse

“Snickers”

Executive Chef Michael Wilson

Chef de Cuisine Herman Lim

Menu \$148++

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 marigold tart

Lettuce gazpacho, organic cucumber, sea succulents, tonburi

Morel mushroom custard, teardrop pea, tarragon

Caramelised pumpkin, black winter truffle risotto

“Snickers”

Executive Chef Michael Wilson

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