



Lunch Menu

Marcona almond, Charentais melon

Steak frites

Kingfish crudo, golden beetroot, perilla leaf, buttermilk

Roscoff onion custard, teardrop pea, tarragon, lardo

Roast and confit lamb, eggplant, harissa, chickpea panisse

or

Australia Wagyu beef, wild garlic, fermented chilli and spinach

course upgrade +\$48

“Snickers”

Selection of mignardises

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

Roscoff onion custard, teardrop pea, tarragon, lardo

Le Puy lentil pithivier

“Snickers”

Selection of mignardises

Executive Chef Michael Wilson

Chef de Cuisine Herman Lim

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