



Lunch Menu

Marcona almond, Charentais melon

Steak frites

Kingfish crudo, golden beetroot, perilla leaf, buttermilk

Tomato, Brillat Savarin, passionfruit, basil

Roast and confit lamb, eggplant, harissa, chickpea panisse

or

ICON 8+ Wagyu beef, wild asparagus, fermented chilli and spinach

course upgrade +\$48

Mara des Bois strawberry shortcake

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 and marigold tart

Lettuce gazpacho, organic cucumber, sea succulents, tonburi

Tomato, Brillat Savarin, passionfruit, basil

Potato gnocchi, capers and raisin battuto, almond pangrattato, black truffle

Mara des Bois strawberry shortcake

Selection of mignardises

Executive Chef Michael Wilson

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