



Lunch Menu

Kangaroo pho tail

Ratatouille Provençale

Kingfish crudo, golden beetroot, perilla leaf, buttermilk

Pâté en croute, pickled cherry

Roast and confit lamb, eggplant, harissa, chickpea panisse

or

Challans duck, poached quince, Treviso radicchio, parsley root

course upgrade +\$28

Caramel apple tart, Martell XXO sabayon

Selection of mignardises

Executive Chef Michael Wilson

Chef de Cuisine Herman Lim

Menu \$148++

Wine pairing \$98++

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)

Vegetable pho

Ratatouille Provençale

Golden beetroot, pickled daikon, perilla, wasabi

Lettuce gazpacho, organic cucumber

Crapaudine beetroot risotto, parmesan fondue

Caramel apple tart, Martell XXO sabayon

Selection of mignardises

Executive Chef Michael Wilson

Chef de Cuisine Herman Lim

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