



Lunch Menu

Kangaroo pho tail

Ratatouille Provençale

Kingfish crudo, golden beetroot, wasabi, finger lime

Roscoff onion custard, charcoal grilled peas, lardo, monk's beard

Roast and confit lamb, eggplant, harissa, chickpea panisse

or

2GR full breed wagyu beef 9+, morel mushroom farci, spinach, leek
course upgrade +\$38

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, finger lime

Lettuce gazpacho, organic cucumber, sea succulents, tonburi

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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