

# holiday brunch

3 courses

\$598

appetiser / middle course • main course • dessert / cheese

4 courses

\$688

appetiser • middle course • main course • dessert / cheese

5 courses

\$888

2 appetiser • middle course • main course • dessert / cheese

---

free-flow Champagne for two hours

\$450

---

appetiser

'pâté en croûte', octopus, chicken, chorizo


tuna tartare, plancton, salicornia

( supplement \$228 to add 10g of Superior Oscietra caviar )

scallop, brown butter sauce ( supplement \$198 )

 Heritage beef tartare, sourdough

middle course

 mushroom tart

 pumpkin soup

main course


cod, yuzu pepper beurre blanc, petits pois

lobster, wild mushroom, dashi beurre blanc, salicornia ( supplement \$298 )

pork belly, cabbage, five spices, kimchi

chicken, eggplant, black garlic sauce

Japanese A4 wagyu beef tenderloin, Sichuan pepper sauce ( supplement \$298 )


 homemade pasta, mushroom, butter sauce

dessert / cheese

artisanal cheese, quince paste, sourdough bread

dessert platter

 signature

 vegetarian

Prices are subject to 10% service charge  
Please inform us of any food allergy or dietary requirements prior to ordering