

lunch

3 courses

\$598

amuse bouche • appetiser • main course •
dessert / cheese • petits fours • coffee / tea

4 courses

\$688

amuse bouche • 2 appetisers • main course •
dessert / cheese • petits fours • coffee / tea

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


appetiser

'pâté en croûte', eel, duck, chicken

lobster "royale", scallop ceviche
(supplement \$268 to add 10g of Superior Oscietra caviar)

foie gras, clementine, caramel jus (supplement \$198)

 Heritage beef tartare, sourdough

 Jerusalem artichoke, truffle


main course

turbot, tarragon and salmon roe "beurre blanc", pickled ginger

duck breast, daikon, fig, black garlic scented jus

venison, beetroot, whisky scented gravy

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

 homemade pasta, mushroom, butter sauce

dessert / cheese

blood orange, Champagne, timut pepper

hazelnut soufflé

chocolate, morello cherry

artisanal cheese (supplement \$78)

 signature

 vegetarian

