

# lunch

3 courses

\$598

appetiser • main course • dessert / cheese

4 courses

\$688

2 appetisers • main course • dessert / cheese


## 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

 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

'pavlova', peach, verbena, meringue


hazelnut soufflé

chocolate, earl grey, raspberry

artisanal cheese ( supplement \$78 )

( Comté, Mimolette, Camembert, Saint Nectaire, Fourme d'Ambert )

 signature

 vegetarian

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