

# SET LUNCH

USD34, two-course | USD38, three-course

Add USD9 for a glass of white or red wine

Add USD25 for a glass of Champagne

Set lunches include tea or coffee

## STARTERS

**DUCK RAVIOLI** 16

*Duck Consommé, Ricotta Cheese, Foie Gras, Basil*

**SMOKED BONE MARROW, TAJIMA BEEF TARTARE** 18

*Bone Marrow, Caper Berry, Cooked Quail Egg, Baby Leaves*

**CONFIT SALMON** 17

*Couscous, Bell Pepper, Red Onion, Coriander, Micro Greens, Lemon Dressing*

**BAKED KOH DACH GOAT CHEESE** 15

*Roasted Zucchini, Grapes, Apple, Cherry Tomato, Mixed Lettuce, Walnuts, Balsamic Reduction*

## MAINS

**SEAFOOD LINGUINI** 19

*Linguini Pasta, Prawns, Clams, Ikura, Lobster Broth, Basil*

**PAN-SEARED SEA BASS** 20

*Charred Broccoli, Tomato Compote, Champagne Beurre Blanc, Green Oil*

**MUSHROOM RISOTTO**  19

*Marinated Pickled Mushrooms, Shaved Parmesan Cheese, Basil, Thyme Oil*

**AUSTRALIAN LAMB CHOP (ADD 15 TO SET)** 40

*Eggplant Purée, Sautéed Green Peas, Crispy Shallots, Thyme Oil, Truffle Jus*

## DESSERTS


**POACHED APPLE WITH CHOCOLATE, VANILLA & TONKA BEAN** 9

*Poached Apple, Vanilla, Tonka Bean, Mixed Berry Sorbet, Chocolate Decoration*

**MATCHA MILLE-FEUILLE** 9

*Matcha Cream, Matcha Ice Cream, Vanilla Cream, Mille-Feuille, Crumble, Microwave Sponge*

**SELECTION OF ICE CREAM OR SORBET** 9

*If you have food allergies or intolerances, please inform our associates upon placing your order.  Vegetarian  
Prices in USD excluding applicable taxes and 7% service charge.*