

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.*