

Chef's Seasonal Lunch Menu

*Choose your 3 or 4 course by adding
1 or 2 dishes from the box*

*Grilled scallop, herbs, mild garlic
or*

*Crunchy sweet tomato, smoked Alsace bacon, tartare sauce
or*

*Toro tartare, pilaf rice, mild citrus dressing
or*

*Cold Angel hair pasta, Oscietra caviar
(additional S\$25++)*

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*Seared Scottish salmon on a mirror of crab bisque
or*

*Roasted Pyrenees lamb belly, hummus, vegetable salad
or*

*Grilled Wagyu beef sirloin, roasted sweet corn, bordelaise
(additional S\$15++)*

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*Dark chocolate ice-cream, vanilla sauce, candied orange
or*

*French farm cheese collection
or*

*Fine apple tart "aux dragées",
Havana rum raisin ice-cream (additional S\$8++)*

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*Coffee or tea
(additional S\$5++)
(included in 4-course menu)*

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Petit fours

3-course menu - S\$58++ per person

4-course menu - S\$80++ per person

**Vegetarian option available upon request*

*Freshly squeezed juice / S\$6++ per glass
(apple juice, apple & carrot juice,
carrot juice, orange juice)*

Sommelier Wine selection

*2023 Chablis
Domaine Louis Latour
S\$16++ per glass / S\$80++ per bottle*

*2021 Bourgogne Pinot Noir Septembre
Domaine Edouard Delaunay
S\$16++ per glass / S\$80++ per bottle*

