

# SET LUNCH

## 3-COURSE AT \$198 PER PERSON

CHOICE OF SECOND STARTER / MAIN COURSE / DESSERT

WINE ACCOMPANIMENT \$108 PER PERSON | PREMIUM WINE ACCOMPANIMENT \$188 PER PERSON

## 4-COURSE AT \$228 PER PERSON

CHOICE OF FIRST STARTER / SECOND STARTER / MAIN COURSE / DESSERT

WINE ACCOMPANIMENT \$148 PER PERSON | PREMIUM WINE ACCOMPANIMENT \$228 PER PERSON

CHEESE SUPPLEMENT \$38 PER PERSON | SHARING PORTION ADDITIONAL \$18 PER PERSON



### FIRST STARTER

#### MANJIMUP MARRON

manjimup marron, buttermilk, oba



### SECOND STARTER

#### BRITTANY BLUE LOBSTER (SUPPLEMENT \$38 PER PERSON)

brittany blue lobster, morel, lemongrass

OR

#### SHIZUOKA KING CRAB

shizuoka king crab, borlotti beans, angelica



### MAIN COURSE

#### OMI BEEF (SUPPLEMENT \$38 PER PERSON)

omi beef, sand carrot, mala

OR

#### BASQUE COUNTRY WILD TURBOT

basque country wild turbot, akaito saffron, kombu

OR

#### BRESSE CHICKEN

A.O.C bresse chicken, wild herbs, kabocha



### DESSERT

#### TOCHIOTOME STRAWBERRY

tochiotome strawberry, yoghurt, rhubarb

OR

#### ARAGUANI CHOCOLATE

araguani chocolate, cashew nuts, szechuan peppercorn



CHEF OWNER: **EMMANUEL STROOBANT**  
WINE CONSULTANT: **TAN YING HSIEN, MW**

All prices are subject to service charge and prevailing government taxes