

LUNAR NEW YEAR SET LUNCH MENU



CANAPES

cauliflower, shiso, umeboshi
ikura, bonito, yuzu
turmeric, lobster, curry
shimeji mushroom, miso, sudachi



AMELA TOMATO

amela tomato, miso, marigold



HOKKAIDO SCALLOP

hokkaido scallop, winter leek, parsley



OMI BEEF

omi beef, sand carrot, mala

OR

BRITTANY BLUE LOBSTER

brittany blue lobster, wild mushroom, vin jaune



TULAMEEN RASPBERRY

tulameen raspberry, lychee, lemongrass



YUZU BROWN BUTTER FINANCIER



WINE ACCOMPANIMENT \$148 PER PERSON

CHAMPAGNE EXPERIENCE ACCOMPANIMENT \$198 PER PERSON

PREMIUM WINE ACCOMPANIMENT \$228 PER PERSON

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



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

All prices are subject to service charge and prevailing government taxes