

NOVEMBER SET LUNCH

2 Course \$30++ | 3 Course \$38++

— S E L E C T O N E —

FRENCH APPETISER

Marinated French Lentil Salad with Chickpeas, Hazelnut Pesto,
Pepper Relish, Fried Wonton Floss and Lemon Dressing (N | V)

Kale Salad with Marinated Feta Cheese, Pickled Tomatoes,
Crispy Barley and Citrus Vinaigrette (V)

Fava Bean Velouté with Celeriac Slaw,
Crème fraîche and Croutons (V)

FRENCH MAIN COURSE

6 Hour Slow-cooked Wagyu Beef Karubi with Garden Herbs,
Chimichurri, Butter-glazed French Beans and Pepper Relish

Cayenne-dusted Chargrilled Iberico Chuletero,
Borlotti Bean Ragout, Mushrooms and Roasted Apple Dijon

Fregola Pasta Fricassee with Fresh Corn,
Green Peas and Tête de Moine (V)

CHINESE APPETISER

Smashed Cucumber Salad of Pickled Cucumber with Cilantro, White Balsamic Vinaigrette,
Chilled Green Gazpacho, Crispy Garlic Chips and Olive Oil Caviar (V)

Chilled Marinated Crabmeat with Osmanthus Gelée,
Salted Chayote, Citron Crème and Fine Cress

Boiled Royal Seafood Treasure Soup
with Dried Scallops and Fish Maw

CHINESE MAIN COURSE

Pan-fried Sambal Salmon Fillet with Cincalok,
Marinated Vermicelli and Shredded Vegetables

Ayam Panggang - Fried French Yellow Spring Chicken Infused with Spices,
Butter Rice Pilaf, Achar and Curry Sauce (N)

Wok-fried Chinese Rice with Crispy Cereal,
Pine Nuts and Raisins (V)

DESSERT

Baked Honey Cheesecake with Strawberry Gelée, Homemade
Marshmallows, Crystalised Apricot Chips and Wild Berry Sorbet

Grapefruit Meringue with Passion Fruit,
Mango Coulis and Toasted Almonds (N)

Chilled Sago with Peanut Crumble
and Gula Melaka Ice Cream (N)

Menu items are subject to change according to seasonality and availability.