

SEPTEMBER SET LUNCH

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

— SELECT ONE —

FRENCH APPETISER

House-made Cured Salmon Tartare with Pickled Daikon,
Profiterole Dill Mascarpone Crème and Avocado

Curly Kale Salad with Crispy Croutons,
Sliced Red Radish and Blue Cheese Dressing (V)

Creamy Sweet Corn Veloute with Truffle Crème Reduction,
Butter Roasted Baby Corn and Toasted Melba (V)

FRENCH MAIN COURSE

Red Wine Braised Wagyu Beef Shin with White Radish Confit,
Pan-fried King Oyster Mushrooms, Mashed Potato and Bordelaise Jus

French Cockles Sautéed in White Wine with Chargrilled Leek,
Vegetables Mirepoix, Parsley Butter and Toasted Garlic

Fricassée of Cèpes Mushroom with Orzo Pasta, Crusted Almonds,
Glazed Edamame Beans and Parmesan Emulsion (V | N)

CHINESE APPETISER

Sliced Hamachi Ceviche with Oriental Lime Vinaigrette,
Pepper Mango and Pickled Onion

Inari stuffed with Marinated Szechuan Bean Curd
Smoked Cayenne with Garlic Aioli and Celeriac Slaw (V)

Teochew Style Fish Ball with Seafood Bouillon
and Fish Maw

CHINESE MAIN COURSE

Steamed Red Garoupa with Chinese Wine in Dried Sole Fish Broth
Braised Chinese Cabbage, Scallion and Vermicelli

Whole Roasted French Baby Corn-fed Chicken Stuffed Marinated Rice
Fried Shredded Squid and Spicy Kaffir Lime Sauce

Wok-fried Ee-fu Noodles with Mushrooms
Glazed Seasonal Vegetables, Crispy Shimeji Fritters and Chives (V)

DESSERT

Vanilla-infused Mint Panna Cotta with Light Jalapeno Sorbet
Berry Gel and Olive Oil Cake

Warm Chocolate Cake with Cocoa Sorbet
Glazed Orange Reduction and Citrus Segments

Lemongrass Semifreddo with Shiso Leaf Gelée
Macerated Thai Honey Mango and Coconut Foam

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