

# JUNE SET LUNCH

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

— S E L E C T   O N E —

## FRENCH APPETISER

Mix Kale Salad with Dried Fig, Walnuts, Granny Smith,  
Radish and Fermented Orange Lemon Vinaigrette ( V )

Braised Pork Terrine with Mixed Nuts, Foie Gras,  
Pickled Onion, Mustard Aioli and Melba Toasted

Atlantic Sea Shell Bisque with  
Roasted Fennel Pesto and Parmesan Crouton

## FRENCH MAIN COURSE

8 hour Slow-cooked Wagyu Beef Brisket with Blackened  
Spiced Stewed Green Lentils and Fried Brussel Sprout

Red Gurnard Poached in Clam Bouillon  
Kohlrabi with Green Pea and Mix Herbs

Glazed Petit Royan Ravioli with Sundried Tomatoes,  
Baby Vegetable, Celery and Melted Cheese ( V )

## CHINESE APPETISER

Double-boiled Winter Melon Soup with  
Shredded Conpoy and Prawns

Sliced Kingfish with Smoked Cod Roe Aburi,  
Chilled Potato Noodle Tossed Gari Dressing and Tobiko

Deep-fried Duck Rillettes with Mascarpone Fritter,  
Pickled Cucumber, Garlic Aioli, Marinated Melon and Micro Cress

## CHINESE MAIN COURSE

Fried Honey Glazed Pork Rib with  
Butter Braised Baby Cabbage, Jasmine Rice and Furikake

Fried Sea Prawns in Oriental Sauce  
Steamed Vermicelli Topped with "XO" Sauce and Scallion

Braised Udon Noodle with Chinese Olive  
Peppers and Vegetarian Char Siew ( V )

## DESSERT

Caramelized Peach with Coconut Dacquoise  
Wild Berries Sorbet and Strawberry Tuile

Chocolate Caraïbe Crèmeux with  
Coco Shortbread and Cherry Compote

Baked Churros with Soya Bean Ice Cream  
and Caramelized Peanuts

# CHEF'S DEGUSTATION

3 Course \$72 | 4 Course \$86

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SELECT ONE

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## APPETISER

Braised Pork Terrine with Mixed Nuts, Foie Gras,  
Pickled Onion, Mustard Aioli and Melba Toasted

Deep-fried Duck Rilette with Mascarpone Fritter,  
Pickled Cucumber, Garlic Aioli, Marinated Melon and Micro Cress

## SOUP

Classic Lobster Bisque with Scallop Mousse,  
Micro Wild Fennel and Trout Roe

Double-boiled Winter Melon Soup with  
Shredded Conpoy and Prawns

## MAIN COURSE

Slow-cooked Australian Wagyu Beef Cheek with Red Wine  
Infused Truffled Mashed Potato, Roasted Romanesco and Confit Sweet Onion

Baked Tamarin Butter Cod Fillet with Glazed Broccolini,  
Crispy Lotus Chips, Smoked Caviar and Bonito Emulsion

Glazed Petit Royan Ravioli with Sundried Tomatoes,  
Baby Vegetable, Celery and Melted Cheese ( V )

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## DESSERT

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Wild Berries Sorbet and Strawberry Tuile

Chocolate Caraïbe Crèmeux with  
Coco Shortbread and Cherry Compote