

# FEBRUARY SET LUNCH

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

— S E L E C T   O N E —

## FRENCH APPETISER

Home-made Cured Beef Tenderloin Carpaccio,  
Salted Lemon Zest, Truffle Aioli and Smoked Comté Cheese

Organic Kale Salad with Avocado,  
Crispy Quinoa and Lemon Dressing ( V )

French Artichoke Velouté with Roasted Kabocha  
and Crushed Hazelnuts ( V | N )

## FRENCH MAIN COURSE

Seared Yellowfin Tuna with Citrus Zest,  
Braised Leeks, Celeriac Slaw and Clam Bouillon

4-hour Chargrilled Australian Wagyu Bolar Blade, Sautéed Asparagus,  
Buttered Arrowhead Vegetables and Bordelaise Jus ( Additional \$10 )

Morel Mushroom Ragout with Angel Hair Pasta  
and Grated Parmigiano ( V )

## CHINESE APPETISER

Confit Trout Fillet with Lemongrass, Pickled Asparagus Lettuce,  
Avruga Caviar and Crispy Parsnip

Beijing Duck Roll with Compressed Duck Rillettes, Smoked French Duck Breast,  
Foie Gras Glaze, Pickled Cucumber and Charred Scallions

Boiled Seafood Treasure with Fish Maw  
and Dried Scallops

## CHINESE MAIN COURSE

Steamed Chicken and Shrimp Egg Rolls, Stewed French Borlotti Beans  
with Brown Bean Sauce

Stir-fried Sweet and Sour Australian Pork Collar with Steamed Rice  
and Pickled Daikon Radish

Vegetarian Ramen with Braised Bean Curd, Seasonal Vegetables  
and Chinese Mushrooms ( V )

## DESSERT

Spice Infused Poached Pear, Honey Crème Fraîche Cake,  
Walnut Praline and Fromage Blanc Ice Cream ( N )

Chocolate Caramel Cigar with Vanilla Strawberry  
Gelée and Wild Berry Sorbet ( N )

Cocoa Nespresso Bar with Chocolate Cake,  
Guanaja Rice Puff and Soft Ganache ( N )

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