

JULY SET LUNCH

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

— SELECT ONE —

FRENCH APPETISER

French-style Beef Tartare with Egg Yolk Aioli,
Fried Capers, Dijon Mustard, Garlic Confit and Sourdough

Mixed Kale Salad with Grated Comté Cheese,
Sliced Radish, Salted Lemon and House Dressing (V)

Clear Chicken Consommé
with Truffle Ravioli and Green Peas

FRENCH MAIN COURSE

Char-grilled Coastal Lamb Rack with Herb Butter,
Baked Japanese Pumpkin, Potato Mousseline and Herb Jus

Olive Oil Confit Rainbow Trout with Glazed Fennel,
Roasted Celeriac Purée and Classic Beurre Blanc

Pan-fried Falafel with Crusted Almonds,
Sautéed Seasonal Vegetables and Tomato Cayenne Pepper Sauce (V)

CHINESE APPETISER

Smoked Atlantic Salmon with Laksa Crème,
Spicy Mango Salsa, Egg Crisp and Micro Cress

Baked Miso Cauliflower Frittata with Smoked Eggplant,
Sautéed Vegetable Couscous and Salted Lemon Aioli (V)

Boiled Pork Rib Bouillon
with Baby Carrots and Tomatoes

CHINESE MAIN COURSE

Bak Kut Teh - Singapore-style Braised Pork Ribs, Fragrant White Pepper,
Chinese Herbs, Dough Fritters and Steamed Rice with Fried Shallots

Hao Jian - Classic Pan-fried Oyster Omelette with
Salted Vegetables, Coriander and Dried Chilli Paste

Wok-fried Spelt with Chinese Olives,
Fresh Mushrooms and Pine Nuts (V)

Da Dong Prawn Noodles (Tuesdays Only)

Prawn Broth with Vermicelli, Tiger Prawns, Spring Onions, Bean Sprouts and Crispy Pork Lard

DESSERT

Baked Banana Loaf with Tuile Biscuit,
Chocolate Sauce and Yoghurt Sorbet

Boiled Black Glutinous Rice with Taro,
Sesame Dumpling and Coconut Cream

Carrot Cake with Fleur de Sel, Praline Chantilly,
Walnut Crumble and Mascarpone Ice Cream

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