



SET LUNCH

(Monday - Thursday, 10am - 2pm, excluding eve of/ and Public Holidays)

2-COURSE SET LUNCH

Choice of any Main Course + Appetiser or Dessert

\$19.90⁺⁺

3-COURSE SET LUNCH

Choice of any Main Course + Appetiser + Dessert

\$25.90⁺⁺

+\$1 for choice of Soft Drink/ Juice
(Coke/ Sprite/ Orange Juice/ Apple Juice)

Appetiser

Jerusalem Artichoke Velouté

Walnuts, Black Truffle Oil

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Garden Salad

Cherry Tomato, Black Olives, Silver Onions,
Feta Cheese, Mustard Vinaigrette

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Heirloom Tomato Salad

Plum-marinated Tomato, Feta Cheese

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Miyagi Oyster

Asian Fine Herbs, Ginger Dressing

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Seared Hokkaido Scallop

(add \$3)

Warmed Niçoise Dressing

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Tuna Tataki

Grilled Watermelon, Asian Greens,
Ginger Dressing, Sesame Tuille

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Poached Argentina Red Prawns

Celery, Cucumber, Red Radish, Kohlrabi,
Lemongrass, Tomato

Main Course

Confit of Atlantic Cod

Brussel Sprout, Kohlrabi, Daikon, Spring Onion,
Grated Cured Egg Yolk, Beurre Blanc

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Pan-Roasted French Seabass

Potato & Creamed Leek, Crispy Leek, Beurre Blanc

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Sous Vide Chicken Supreme

Mushroom, Potato Puree, Onion Crumble, Supreme Sauce

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Honey Glazed Duck Breast

Heirloom Carrot, Tarragon, Shallot, Spiced Honey

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Charcoal-Grilled Argentine Ribeye Steak

(add \$6)

Asparagus, Kohlrabi, Braised shallot, Veal Jus

Dessert

Burnt Cheese Cake

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Tiramisu

Add-On Option (for 2 persons and above)

Grilled King Prawn \$12

Kombu Butter, Toasted Hazelnut

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Grilled Japanese Squid \$15

Yuzu Kosho, Burnt Butter Soy

