

DINNER BY CHEF STEPHAN

LUNCH MENU

BOOK FOR 12:30 OR 1PM

AMUSEBOUCHE

FOR THE LOVE OF SCALLOPS

HOKKAIDO SCALLOP, SEAWEED,
PEACH, TEMPURA CRUNCH

BREAD SERVICE – SOURDOUGH, BUTTER & OLIVE OIL

1ST COURSE

LOVE BONITO

TUNA TARTARE, SHISO LEAF, CHERRY, CAVIAR

2ND COURSE

ANGEL HAIR & LOBSTER

COLD ANGEL HAIR PASTA WITH KOMBU & CHIVES
LOBSTER RAGOUT, LOBSTER BISQUE FOAM

MAIN COURSE

WAGYU BEEF

ROAST WAGYU BEEF, GREEN ASPARAGUS & SPECK
CARAMELISED ONION, THYME JUS

DESSERT

FOREVER AFTER

DARK CHOCOLATE GATEAU, PISTACHIO
OOLONG ICE CREAM, 23K GOLD LEAF

*(PLEASE LET US KNOW ABOUT YOUR DIETARY RESTRICTIONS,
TO ACCOMMODATE YOUR PREFERENCES)*

PRICE: \$188/ PAX