

# 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**

1<sup>ST</sup> COURSE

**LOVE BONITO**

TUNA TARTARE, SHISO LEAVE, CHERRY, CAVIAR

2<sup>ND</sup> 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 LEAVE

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

PRICE: \$188/ PAX