

3 COURSE FESTIVE SET LUNCH MENU
\$58++ PER PERSON

Appetizer

CITRUS SALMON CRUDO

Pickled Nashi Pear, Jalapeno, Orange Texture, Lingonberry Gel and Maple Yuzu Emulsion

OR

SAFFRON INFUSED CAULIFLOWER VELOUTE

Ginger Crouton, Chestnut Crumble and Emerald Sage Oil

Main Course

LUBINA PLANCHA

Sea Bass, Parsnip, Piquillo Piperade, Broccolini and Donostiarra Sauce

OR

AJÍ PANCA GLAZED TURKEY ROULEAUX

Duxelles Mushroom, Brussels Sprouts, Purple Sauerkraut and Giblet Truffle Jus

Dessert

SNOWY MONT BLANC

Mascarpone Cream Dome, Espresso-Soaked Sponge, Chestnut Vermicelli, Brandy Sabayon Foam and Espresso Gel



If you have any food allergies or intolerance, please inform our service associates

All prices are listed in Singapore Dollars (S\$) and subject to a 10% service charge and prevailing goods & services tax (GST)



3 COURSE FESTIVE VEGETARIAN LUNCH MENU
\$58++ PER PERSON

Appetizer

SAFFRON PEARL BARLEY SALAD

Cranberry, Squash, Candied Walnut, Mizuna and Maple Cider Vinaigrette

Main Course

BEETROOT RISOTTO

Arborio Rice, Petit Pois, Pine Nut, Gorgonzola, Squash and Parmigiano Reggiano

Dessert

SNOWY MONT BLANC

Mascarpone Cream Dome, Espresso-Soaked Sponge, Chestnut Vermicelli,
Brandy Sabayon Foam and Espresso Gel



If you have any food allergies or intolerance, please inform our service associates

All prices are listed in Singapore Dollars (S\$) and subject to a 10% service charge and prevailing goods & services tax (GST)