

2-Course Lunch Menu 48 3-Course Lunch Menu 58

Appetisers

Enjoy a selection of signature appetisers prepared to order

Norwegian Salmon Ceviche

Passion Fruit | Leche de Tigre | Pickled Mustard | Confit Grapefruit | Yellow Endive

Or

Cinnamon Infused Butternut Squash Veloute

Ginger Crouton, Pecan Crumble and Emerald Sage Oil

Main Course

Savour an exquisite main course, crafted for an unforgettable dining experience.

Lubina Plancha

Truffle Celeriac | Ratatouille | Saffron Potato | Verde Clam Olives Emulsion

Or

Turkey & Dexelles Mushroom Rouleaux

Caramelised Chestnut | Foie Gras Stuffing | Brussels Sprouts | Sauerkraut | Giblet Sauce

Dessert

Enjoy a refined dessert, thoughtfully crafted to complete your dining experience.

Chestnut Mont Blanc

Chestnut Mousseline | Mascarpone Chantilly | Amaretto & Candied Chestnut | Pink Grapefruits

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).



Festive Vegetarian Lunch Menu

2-Course Lunch Menu 48 3-Course Lunch Menu 58

Appetisers

Enjoy a selection of signature appetisers prepared to order

Compressed Watermelon Salad

Guacamole | Mizuna | Feta Crumble | Mint | Pickled Cipollini | Pedro Ximénez

Main Course

Savour an exquisite main course, crafted for an unforgettable dining experience.

Pistachio Dukkah Spices Roasted Cauliflower

Artichokes | Eryngii Mushroom | Saffron Potato | Romesco | Datterini Tomato Coulis

Dessert

Enjoy a refined dessert, thoughtfully crafted to complete your dining experience.

Chestnut Mont Blanc

Chestnut Mousseline | Mascarpone Chantilly | Amaretto & Candied Chestnut | Pink Grapefruits

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).