

## KU DÉ TA RESTAURANT LUNCH SET

**baby spinach leaves & pickled crab mushroom**  
creamy sesame dressing

**freshly shucked oyster & cucumber 'ice'**  
wasabi stem mignonette

**minced pork & crispy rice cracker**  
kaffir lime-honey 'nam pla'

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**wok – charred black angus beef**  
young ginger & fresh green peppercorn

or

**scottish salmon roasted over charcoal**  
chinese date & soy glaze

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**crunchy jumbo softshell crab**  
green chilli mayonnaise

**yellow curry vegetable stew**

**steamed akitakomachi**  
organic rice from northern japan

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**chef bastien's daily dessert**

S\$58++ per person, minimum of 2 persons

## KU DÉ TA RESTAURANT LUNCH SET

**'onyasai' – pickled & simmered vegetables**  
lemongrass & shiso dip

**seared 'burger' of 3 tunas**  
red onion & mango relish

**shredded chicken breast & chinese cabbage**  
spicy peanut – ginger dressing

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**kurobuta pork belly chunks & braised daikon**  
salted black bean, fresh red chilli

or

**yellow curry 'crystal prawn' tempura**  
chinese date & soy glaze

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**miso – marinated black cod tempura**  
black pepper & lime drizzle

**steamed 'gai lan' & dried prawns**  
clear prawn broth

**steamed akitakomachi**  
organic rice from northern japan

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**chef bastien's daily dessert**

S\$58++ per person, minimum of 2 persons

## KU DÉ TA RESTAURANT LUNCH SET

**mizuna salad with pomelo**  
grapefruit vinaigrette

**seared salmon tataki & toasted rice powder**  
holy basil, pickled plum, green nori

**citrus & soy – cured duck breast**  
yuzu – star anise dressing

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**charcoal roasted chicken teriyaki**  
crunchy mustard seed crust

or

**grilled yellowfin tuna steak**  
ginger – lemon ‘sweet & sour’ glaze

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**assorted vegetable tempura**  
sweet & spicy tenju sauces

**house – made kimchee soup**

**steamed akitakomachi**  
organic rice from northern japan

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**chef bastien’s daily dessert**

S\$58++ per person, minimum of 2 persons