



SET LUNCH MENU

2 Courses at S\$45++ | Wine Pairing at S\$35++

3 Courses at S\$55++ | Wine Pairing at S\$45++

COCONUT CREAM – DAL SOUP
Okra tempura & curry leaves

or

BLACK TRUFFLE – SALMON TARTARE
Green apple & avocado
(+8)

or

SHREDDED NAPA CABBAGE SALAD
Wakame & jalapeño dressing

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PAN ROASTED KÜHLBARRA BARRAMUNDI with CHILI OIL
Wilted Chinese lettuce

or

BALINESE STYLE BRAISED DUCK LEG "BETUTU"
Sambal matah, grilled eggplant & acar

or

MAPO TOFU
Braised in Szechuan chili sauce, diced jicama, green onions

or

BRAISED WAGYU BEEF CHEEK RENDANG with
ROASTED CORN & WILD MUSHROOMS
Spiced polenta & roasted corn cake
(+\$18)

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ORANGE CITRUS & WHITE CHOCOLATE GATEAUX
Caramelized nuts, mango & yuzu compote

or

MILK CHOCOLATE & BANANA TART
Salted caramel cream, cocoa nibs feuilletine praline,
banana cake & ice cream

2017 - CHENIN
BLANC, VINOLOGIST
Swartland, South Africa

2015 - PINOT NOIR,
CLOUDY BAY
Marlborough, New Zealand

2010 - CHÂTEAU SIMON
Barsac, Bordeaux, France