

**LUNCH MENU** 午餐菜单

**Amuse-Bouche**  
开胃菜

**Ceviche of sea bass with tiger milk and kaffir lime**  
酸橘汁腌海鲈鱼搭配虎奶和泰国柠檬

**Roasted Duck from Toh Thye San farm, braised endive and foie**  
卓泰山农场烤鸭、焗鸭腿、焗萝卜和鹅肝

or 或

**A4 Kagoshima wagyu striploin oyster and caviar (\$70 supplement)**  
A4 鹿儿岛和牛西冷牡蛎汁和鱼子酱 (另需加付 \$70)

**Cacao leaf, Dominican chocolate, sea buckthorn, marigold**  
多米尼加巧克力, 沙棘, 金盏花

**3 course lunch menu \$88++** 3 道式菜单/每人 \$88++

**3 glass Wine pairing \$68++** 3 杯搭配酒/每人 \$68++

**Add an extra dish to make it a 4-course lunch!** 另加一道菜享受四道式午餐菜单  
(Dishes are only available as add-on options) (此部分菜单仅提供单点加购选项)

**Turbot jelly (cold)** 大菱鲆鱼冻 (冷菜) **\$63**  
ice cream of Gillardeau oyster | hazelnut oil | Kaluga Hybrid caviar (15gr)  
吉拉多生蚝 | 榛果油 | Kaluga Hybrid 鱼子酱 (15gr)

**Langoustine (warm)** 海螯虾 (热菜) **\$58**  
dashi | coffee | lemon | Katsuobushi  
狐鲣鱼汤 | 咖啡 | 柠檬 | 柴鱼片

**Apple (dessert)** 苹果 (甜品) **\$28**  
salted caramel | puff pastry | walnut  
咸味焦糖 | 千层酥皮 | 核桃

**Chocolate Balloon (dessert)** 巧克力球 (甜品) **\$33**  
cassis | vanilla  
黑醋栗 | 香草

**Lunch menu is not valid in conjunction with any promotion or discount** 午餐菜单不得与其他优惠同时享用。

**Party 5 pax and above can only order set menu.** 五人以上团体预约, 仅提供套餐服务。

**Choice of menu format (Set Menu or Ala Carte) applies to entire party.** 全桌菜单格式的选择需得一致。

**Menu and ingredients are subject to availability** 视食材供应情况和季节而定。

**Prices are subject to 10% service charge and prevailing government taxes** 所有价格须加收政府税和10%服务费。