

LUNCH MENU 午餐菜单

Amuse-Bouche
开胃菜

Fluffy egg soufflé, vin jaune with bacon, and truffle

松软蛋奶酥, 黄葡萄酒佐培根和松露

Venison with black olive and butternut squash

鹿肉配黑橄榄和胡桃南瓜

or或

A4 Kagoshima wagyu striploin, sea succulents and clams (\$70 supplement)

鹿儿岛 A4 和牛, 海葡萄和白蛤 (额外支付新币 70 元)

Cacao leaf, Dominican chocolate, sea buckthorn, marigold

多米尼加巧克力, 沙棘, 金盏花

3 course lunch menu \$118++ 3 道式菜单/每人

3 glass Wine pairing \$78++ 3 杯搭配酒/每人

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)

Beetroot 甜菜根 **\$33**

Mustard raspberry

芥末 | 覆盆子 |

Seabass 鲈鱼 **\$73**

smoked eel | sauerkraut | celeriac |

脆鳞 | 烟熏鳗鱼 | 酸菜

Kumquat 金橘 **\$28**

Negroni | Rosemary

内格罗尼 | 迷迭香

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。

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。