

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)

Chilled consommé Turbot 果冻清汤比目鱼 **\$73**
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 海螯虾 **\$63**
Dashi | coffee | lemon | Katsuobushi
狐鲣鱼汤 | 咖啡 | 柠檬 | 柴鱼片

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

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。