

LUNCH MENU 午餐菜单

Amuse-Bouche
开胃菜

Pike perch cake baked on pits and Seed served with Leeks smoked in hay oil
籽香蛋糕, 韭菜, 干草油

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)

“os a moelle” (cold) (冷菜) **\$88**
veal tartare | bone marrow | sour cream | Oscietra caviar (20gr)
鞑靼牛肉 | 骨髓 | 酸奶油 | Oscietra 鱼子酱 (20gr)

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

Reservations 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。