



From 12-3pm, Monday to Friday
(Except Public Holidays)

Try our new 2- or 3-course lunch offering,
with the option to enjoy a glass of wine picked by our sommelier.

2-course **238** ^{per person} with a glass of wine **298** ^{per person}
3-course **298** ^{per person} with a glass of wine **358** ^{per person}

8-course Tasting Menu is also available

COURSE 1

Brussel Sprouts **V** Seaweed Powder | Ponzu

Heirloom Tomatoes **V** Ginger Jelly | Mint | Lemongrass

Squid Pugua | Seaweed | Plum

Fresh Oyster Yuzu Gel | Grapefruit Granita | Shiso Oil (2pcs) **+28**

Burrata **V** Seasonal Fruit | Pickled Beet | Shiso **+32**

Scallop Crudo Horseradish | Orange Yuzu Kosho | Kombu Oil **+48**

COURSE 2

Engawa Strozzapretti Garlic | Chili | Sansai

Sakura Shrimp Fettuccine Lobster Sauce | Arima Sansho

Abalone Barley Risotto

Pumpkin Seeds | Sichuan Pepper | Shiso

Confit Chicken Cauliflower | Lemon Crème Fraîche **+30**

Barramundi Edamame | Fennel | Wasabi Cream **+40**

Wagyu Beef Truffle Mashed Potatoes **+50**

COURSE 3

Housemade Pumpkin Ice Cream **N** Mango | Coconut

Coffee / Tea **+18**

Latte / Cappuccino **+28**



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Heirloom Tomatoes	V	Ginger Jelly Mint Lemongrass	
Squid		Pugua Seaweed Plum	
Fresh Oyster		Yuzu Gel Grapefruit Granita Shiso Oil (2pcs)	+28
Burrata	V	Seasonal Fruit Pickled Beet Shiso	+32
Scallop Crudo		Horseradish Orange Yuzu Kosho Kombu Oil	+48

COURSE 2

Engawa Strozzapretti		Garlic Chili Sansai	
Sakura Shrimp Fettuccine		Lobster Sauce Arima Sansho	
Abalone Barley Risotto			
		Pumpkin Seeds Sichuan Pepper Shiso	
Confit Chicken		Cauliflower Lemon Crème Fraîche	+30
Barramundi		Edamame Fennel Wasabi Cream	+40
Wagyu Beef		Truffle Mashed Potatoes	+50

COURSE 3

Citrus Crème Fraîche		Orange Compote Chenpi	
Coffee / Tea			+18
Latte / Cappuccino			+28



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COURSE 2

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Sakura Shrimp Fettuccine		Lobster Sauce Arima Sansho	
Abalone Barley Risotto			
		Pumpkin Seeds Sichuan Pepper Shiso	
Confit Chicken		Cauliflower Lemon Crème Fraîche	+30
Barramundi		Edamame Fennel Wasabi Cream	+40
Wagyu Beef		Truffle Mashed Potatoes	+50

COURSE 3

Strawberry · Housemade Yoghurt Ice Cream		Meringue	
Coffee / Tea			+18
Latte / Cappuccino			+28



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Confit Chicken		Cauliflower Lemon Crème Fraîche	+30
Barramundi		Edamame Fennel Wasabi Cream	+40
Wagyu Beef		Truffle Mashed Potatoes	+50

COURSE 3

Banana Semifreddo	N	Coffee Granita Hazelnut	
Coffee / Tea			+18
Latte / Cappuccino			+28