



SET LUNCH
3 Course Menu
\$ 3 9 ++

APPETIZERS

AKAMI

Chipotle | Japanese Strawberry | Polenta | Daikon
OR

HOKKAIDO SCALLOP

Risoni | Seaweed Butter | Turnip Leaf
(Add supplement of \$8)
OR

CRISPY TOFU

Black garlic | Wild Mushroom | Foie Gras Emulsion
(Add supplement of \$6)
OR

LOBSTER SALAD

Preserved Lemon | Mentaiko | Vegetable Garnish
(Add supplement of \$8)

MAIN

BOSTON LOBSTER

Angel Hair | Hijiki Seaweed | Broccoli
OR

CHILEAN SEABASS

Mushroom Ragout | Yuzu Butter
OR

MANGALICA PORK

Paprika Glaze | Celeriac | Morel
(Add supplement of \$9)
OR

ANGUS BEEF

Tenderloin | Potato | Petit Pois | Beef Jus
(Add supplement of \$12)

DESSERT

LEMON

Umeshu | Lavender | Mint

Executive Chef
Haikal Johari
Chef De Cuisine
Sufian Zaini

Additional Breads per basket are charge at \$5++ (3 pcs)