



## **3 Course Lunch Menu**

**\$ 39 ++**

### **APPETIZERS**

#### **MARA DE BOIS STRAWBERRY**

Gazpacho | Watermelon | Swimmer Crab  
OR

#### **'SICILIAN' GREEN ASPARAGUS**

Petit Pois | Sea Shrimps | Crustacean Cream  
( Add supplement of \$9 )

OR

#### **CRISPY TOFU**

Homemade Tofu | Wild Mushrooms | Foie Gras Emulsion  
( Add supplement of \$9 )

OR

#### **CHÛTORO**

Tartare | Turnip | Saikyo Miso  
( Add supplement of \$9 )

### **MAIN**

#### **BOSTON LOBSTER**

Angel Hair Pasta | Hijiki Seaweed | Lobster Oil  
OR

#### **'IBERIAN' PORK JOWL**

Risoni | Celeriac | Kimchi  
OR

#### **BRITTANY COD**

Smoked Shimeji | Burnt Leek | Ponzu Emulsion  
( Add supplement of \$10 )

OR

#### **'VICTORIAN' SPRING LAMB**

Vadouvan | Ajvar | Carrot  
( Add supplement of \$14 )

### **DESSERT**

#### **JACKFRUIT**

Coconut | Banana | Custard

**Executive Chef**

Haikal Johari

**Chef De Cuisine**

Sufian Zaini

*Additional Bread per basket is chargeable at \$5++ (3 pcs)*