



EXECUTIVE LUNCH SET

\$85

HEIRLOOM TOMATOES

Amelia tomato, capers, cucumber and basil

ANGUS BEEF CHEEK

Celeriac-vanilla purée, truffle & foie gras

COCONUT

Yoghurt, lime, basil seeds

All prices quoted are subject to 10% service charge & 7% GST



LUNCH MENU

\$105

Please select one dish from each course

TO START

HIRAMASA

Bafun uni, Kaluga Queen caviar

(Supplement \$40)

HEIRLOOM TOMATOES

Amelia tomato, capers, cucumber and basil

CEVICHE

Tai, finger lime, lime snow

SECOND COURSE

BOSTON LOBSTER RISOTTO

Squid ink aioli, sea grape

BUCATINI

Braised oxtail, parmesan, black winter truffle

KABURA & ABALONE

Jamon & pepper, "pork noodles", "beetroot tea"

MAIN COURSE

BLACK GROUPEL

Potato & lime "espuma", sweet peas

SUCKLING PIG

Dates, jus, pickled cabbage

ANGUS BEEF CHEEK

Celeriac-vanilla purée, truffle & foie gras jus

DESSERT

FRUITS OF THE SEASON

Lemon peel

COCONUT

Yoghurt, lime, basil seeds

SELECTION OF CHEESES

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