

# LUNCH

## A LA CARTE SIGNATURES

### APPETIZER

Braised Octopus, Grilled Onion  
Salad, Roasted Hazelnut, Basil  
\$19

### FISH

Steamed Mediterranean Seabream  
Broccoli, Black Olive Powder,  
Fresh Citrus  
\$26

### MEAT

Beef Striploin, Banana Shallot  
Papillote, Tarragon Coulis, Dry  
Capers and Anchovy.  
\$29

### SHARING SIGNATURE

500g Pork Belly Marinade with  
Beetroot, Beetroot Braised with  
Lemon and Rosemary.  
\$38

### DESSERT

Macaron, Black Colombian  
Coffee Jelly, Speculoos Cream,  
Cocoa Sorbet.  
\$11

## MENU SET LUNCH

### APPETIZER

Soft Boiled Egg, Chestnut Espuma, Chives  
Oil, Bruyere

*or*

Artichoke Salad, Raspberry, Melisse

### FISH

White Tuna Marinade with Reine des Pres,  
Chickpea Mash, Apricot Jus, Reine des  
Pres Syrup

*or*

### MEAT

Duck Leg Confit, Asparagus Mash and  
Pickles, Duck Jus Infuse with Cassis

### DESSERT

Poached Pineapple, Coriander Sorbet,  
Pineapple and Star Anise Foam

### SET LUNCH MENU

2-COURSE \$28++

APPETIZER/MAIN OR MAIN/DESSERT

3-COURSE \$34++