

SET LUNCH

3 courses \$548

Justin Girardin, Bourgogne Chardonnay, Burgundy, France 2021 - \$110

Château Surain, Merlot, Bordeaux, France 2020 - \$120

Homebrew kombucha - \$50

Tuna tartare with jicama, cucumber,
soy gel and ginger flower dressing

or

Carpaccio of beetroot and apple with mizuna,
sunflower seeds and feta cheese

Pan fried threadfin with sauce grenobloise,
cauliflower purée and kohlrabi

or

Seared beef tongue with green harissa,
baby carrots and burnt onion jus

or

Truffled sweet potato ravioli with spinach purée,
hazelnuts and broad beans

Saint-nectaire
with pear chutney and olive oil crisp

or

Chocolate mousse with cherry jam,
fresh plum and whipping ganache

or

Coffee / Tea

10% service charge will be added to your bill

另設中文菜單, 歡迎向店員查詢