

CHEF'S TABLE

BY CHEF STEPHAN


AMUSE BOUCHE

BREAD SERVICE

ROGGENBROT | FRENCH BUTTER


APPETIZER

(CHOOSE 1)

- CRAB TOAST** BRIOCHE | KOHLRABI | PARSLEY | KAMPOT PEPPER (+5 SGD)
"EVERYTHING BAGEL" SALMON TART PUFF PASTRY | CURED SALMON | CREAM CHEESE
GREEN ASPARAGUS BROWN BUTTER HOLLANDAISE | CREAMER POTATOES | SPECK
 **BURRATA & PIQUILLO PEPPER** ROASTED PEPPER | BROCCOLI TEMPURA | ZA'ATAR
(VEGAN OPTION UPON REQUEST)

MAIN COURSE

(CHOOSE 1)

- PORK / DUCK** BLACK GARLIC | SUCRINE | YUZU KOSHO BUTTERMILK DRESSING
FISH OF THE DAY SAFFRON CORN RISOTTO | LOBSTER BISQUE | THAI BASIL OIL
WIENER SCHNITZEL VEAL | POTATO | CAPERS | CRANBERRY (+10 SGD)
 **RAMPS FREGOLA SARDA** RAMPS | BROCCOLINI | KAMPOT PEPPER
BEEF / LAMB BLACK GARLIC | SUCRINE | YUZU KOSHO BUTTERMILK DRESSING (+18 SGD)

DESSERT

(CHOOSE 1)

-  CHOCOLATE & BASIL
DRAGONFRUIT & LYCHEE
 PINEAPPLE & COCONUT
CHEESE PLATTER (+15 SGD)

PETIT FOUR

CHEF SET LUNCH - 58 SGD

OUR TEAM WOULD BE ON HAND TO ASSIST YOU WITH ANY DIETARY REQUIREMENTS

WINE PAIRING OPTION

4 GLASS WINE PAIRING - 98 SGD

SPECIAL LUNCH HOUSE BEVERAGE

WHITE WINE SOMMELIER SELECTION	18.00 SGD
RED WINE SOMMELIER SELECTION	18.00 SGD
JULIUS MEINL COFFEE (ESPRESSO/LONG BLACK)	6.00 SGD
JULIUS MEINL COFFEE (CAPPUCINO/LATTE/FLAT WHITE)	8.00 SGD
NEWBY TEA (DARJEELING/JASMINE BLOSSOM/CHAMOMILE)	6.00 SGD