



3 COURSE SET LUNCH MENU | \$38++

starter

Velouté aux Champignons

soup of porcini & truffle essence, mushroom

Fregola Salade de Kale

greek kale salad, cucumber, tomato, oregano, olives, capsicum, kale, celery, feta cheese

Carpaccio de Tomato & Stracciatella

elderflower vinaigrette, stracciatella, aged balsamic, yuzu pickled onion, basil

Pâtes de Crabe Truffe *Supplement 8*

summer black truffle, crab, kombu, caviar-tobiko medley

Rillettes de Canard *Supplement 10*

duck rillettes, elderflower pickles, toasted baguette

Saint-Jacques *Supplement 12*

foley's scallop, kombu buttered lentils, parsnip puree, chimichurri, deep fried bonito

main

Trout

roasted potatoes, radish fennel slaw, maple citrus mustard sauce

Bavette

wagyu flank steak, crushed potato, roasted vegetable, confit garlic, natural jus

Crevette *Supplement 12*

Argentina red prawn, creamy millet, chimichurri sauce

(min. 2-3 pax) sharing main

Salt Crusted Branzino on Opeh Leaf, 800g

greek seabass, herbs salt, chimichurri, lemon

Poulet Ras El Hanout, 1kg

roasted ras el hanout whole chicken, cumin coriander dill yoghurt, charred romaine

Côtes Courtes de Bœuf, 800-900g

Supplement 20 per pax

bone-in short ribs, confit garlic, truffle fries, almond broccolini

dessert

Cassis Noir

rich dark chocolate mousse, popping candy, cassis sorbet