

SET LUNCH

580 *One Appetizers + Main Course*

680 *Two Appetizers + Main Course*

APPETIZER

Heirloom Tomato & Japanese Fruit Tomato,
Burrata, Avocado Ice Cream

Oita Isaki & Iwate Oyster, Cucumber, Lemon Gel,
Umeboshi Dressing

Stuffed Zucchini Blossom with Lobster,
Lobster Foam & Water Cress Sprout

Ezo Abalone, Seaweed, Liver Sauce, Spring Onion +280

MAIN

Katsuura Kinmedai, Julienne Vegetable, Clams, Basil

Kagoshima Lindo Pork Belly, Crispy Buckwheat,
Girolles Mushroom, Mustard Sauce

Aveyron Lamb Rack with Stuffed Tomato with Shoulder,
Zucchini Tarte, Olive and Chorizo

Ping Yuen Chicken, Water Chestnuts Chicken Rice \$1,180

(Australian Black Truffle +380)

Please ask our staff for details.

50 Minutes Preparation Is Required

DESSERT + 90

Cayenne Pineapple Cream Brûlée,
Lime Flavoured Compote, Lemongrass Ice Cream