

SET LUNCH

580 *One Appetizers + Main Course*

680 *Two Appetizers + Main Course*

APPETIZER

Wakayama Chiayu Escabeche, Toro Yuba, Baby Onion

Hokkaido Scallop, Eggplant, Salmon Roe, Wasabi Dashi
(Hokkaido Sea Urchin +\$280, Osciette Caviar +\$190)

Landes White Asparagus Salad, Egg Yolk Confit,
Sugar Bean, White Miso

Yunnan Morel Mushrooms, Stuffed with Scottish Langoustine

MAIN

Yamaguchi Amadai, Bamboo Shoot, Clams, Basil

Australian Wagyu Beef Cheek Cooked in Red Wine,
Macédoine Vegetable and Pear

Pyrenees Baby Lamb Rack, Zucchini Tart, Olive, Chorizo

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

Please ask our staff for details.

50 Minutes Preparation Is Required

DESSERT + 90

Balsamic Strawberry, Cocoa Raspberry Sable,
Yamamomo Granite

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