

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, Oscietre Caviar +\$190)

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

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

MAIN

Yamaguchi Amadai, Julienne Vegetable, Clams, Basil

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

Aveyron 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

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