



LUNCH MENU

\$105

Please select one dish from each course

TO START

HIRAMASA

*Murasaki Uni, 8 Gems Oscietra caviar
(Supplement \$40)*

HEIRLOOM TOMATOES

Amelia tomato, capers, Tige ciree melon sorbet

CEVICHE

Seabass, finger lime, lime snow

SECOND COURSE

HEIRLOOM BEETROOT

Bomba rice, parmesan, broccoli

KABURA

Mushroom consommé, somen

OXTAIL PARPPADELLE

Parmesan, chanterelles, black truffle

MAIN COURSE

BLACK GROUPER

Potato and lime espuma, green peas

FORE LOIN

Apricot, jus, purple endive

ANGUS BEEK CHEEK

Celeriac-vanilla purée, truffle and foie gras jus

DESSERT

FRUITS OF THE SEASON

Lemon peel

STRAWBERRY

Shiso, sakura, beetroot

SELECTION OF CHEESES

All prices quoted are subject to 10% service charge and 7% GST