



## LUNCH MENU

\$105

*Please select one dish from each course*

### TO START

HOKKAIDO SCALLOP

*Murasaki uni, 8 gems Oscietra caviar, shiso oil*

**(Supplement \$40)**

ONION CHEESE FLAN

*Eggplant caviar, parsley oil*

SHISO GAZPACHO

*Heirloom tomatoes, burrata, cucumber sorbet*

### SECOND COURSE

GNOCCHI

*Carabinero, seaplants, shellfish butter*

**(Supplement \$20)**

WINTERMELON

*Tsubugai, somen, Iberico broth*

PAPPARDELLE

*Oxtail, Pied Bleu, Parmesan*

### MAIN COURSE

GRILLED SEABASS

*Green dragon vegetables, asparagus, beurre blanc*

PORK FORE LOIN

*Pear, purple endive, jus*

ANGUS BEEF CHEEK

*Mashed potato, purple beetroot, truffle jus*

### DESSERT

OPERA

*Coffee sponge, 64% manjari ganache, rye bread ice-cream*

FRUITS OF THE SEASON

*Lemon peel*

SELECTION OF CHEESES

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