

Lunch Menu

12 pm – 2 pm Mon - Sat

petit dugustation

Chef's Appetizer of the day

Foie Gras Terrine

Oyster

*Sakoshi Bay oysters (2pcs),
Shallot, red wine vinegar*

Choice of main course

Seabass Poele

pan-fried seabass, pesto, tapnade, ratatouille, vegetables.

or

Grilled Iberico Pork

black garlic puree, sautéed vegetables

Or

Roasted Beef Rump Cap

Roasted grass-fed beef rump cap, French fries

|medium rare|

+15 | 300g

Dessert of the day

\$80

chef degustation

Reservation required. Please book in advance.

Caviar

Kaviari Baeri Royal Caviar, dashi-sphere.

Amuse - bouche

*Oyster Nori Seaweed Mousse
Ocean Flavor Jelly*

Venison

*Aged Venison Carpaccio with pistachio mustard
Berry Sauce, Manchego*

Boudin Noir

*Squid Ink and Scallop Boudin Noir
Apple Puree, Tomato Confit*

Kagoshima Wagyu

*Binchotam Grilled Japanese Wagyu Rump Steak
Pomme Galet, Jus, Yuzu Kosho*

Dessert of the Day

150

Please kindly take note that some of the ingredients or dishes might be changed without prior notice.
The courses are not for sharing.

Petit Degustation

Oyster

*Oysters from Sakoshi bay, Japan.
Sherry vinegar, chopped shallot.*

Foie Gras & Smoked Duck

*Slow cooked foie gras terrine,
Smoked duck.*

Soup of the day

Chef's soup of the day

Kagoshima Wagyu

*Grilled Japanese Wagyu Rump Steak
Pomme Galet, Jus, Yuzu Kosho*

Dessert of the day

Chef's dessert of the day

100

*The main course can be substituted if you have any dietary restrictions. Please ask staff for help

appetizer

Sakoshi Bay Oyster

6 pcs Japanese oysters from Sakoshi Bay, Hygo, Japan.

38

Foie Gras Terrine

Slow cooked French duck Foie Gras "Terrine", homemade jam, bread.

25

Pâté de Campagne

Traditional French "Pâté de Campagne", grain mustard, pickles, red cabbage chou croute, bread.

18

seasonal

Mussels

Fresh mussels from Ireland, white wine steamed. (250g)

32

Venison Carpaccio

Venison from New Zealand, shredded Manchego cheese, jam

28

Grilled Squid

Grilled squid, Romesco sauce, yoghurt sauce

22

Chef's Salad

Green leaves, Arugula, shredded cheese, chef's dressing (balsamic, sherry vinegar, French mustard, walnut, walnut oil).

18

Chef Nobu Tomine

We, actually cook and prepare every sauces and dishes.

Ingredients

Chef might serves different dishes or ingredients, depending on the conditions of the ingredients.

Please tell us if you have any dietary restrictions.

Celebration

Let us know if you celebrate anniversary. We are happy to prepare messages on dessert plate as you like.

mains

20 – 25 min to serve

Seabass Poele

Pan-fried seabass, pesto, tapnade, ratatouille, vegetables.

48

Grilled Iberico Pork Collar

Grilled Iberico Pork Collar, black garlic puree, sautéed vegetables, |medium well done|

48 | 250g

Lamb Chops

Roasted Australian lamb chops (2pcs), Jus, ratatouille, Parsley oil.

|medium rare|

88

Brandt Beef Hamburg Steak

100% Brandt beef Hamburg Steak, French Fries

48 | 250g

Roasted Beef Rump Cap

Roasted grass-fed beef rump cap, French fries |medium rare|

65 | 300 g

chef's Recommendation

Brandt Beef Ribeye Steak

365 days grain fed US Brandt Beef ribeye Steak. |medium rare|

120 | 250g

pasta | risotto

Lala and Shirasu Spaghetti

Lala clam, shirasu (baby sardines), finished with Karasumi (dried mullet roe)

28

Flower Crab Tomato Cream

Spaghetti, flower crab tomato cream sauce

25

Porcini Risotto

Porcini, Shiitake, button mushroom, cream, Parmigiano.

28

sides | snack

Bread

6

French Fries

8

Crispy Chicken

12

Roasted Nuts

5

Olives

5

Dries Fruits

5

dessert fromage

Crème Caramel

Silky pudding (egg, cream, milk)

12

Tiramisu

Mascarpone cheese, cream, cocoa.

18

Chocolat

Chef's Gateau Au Chocolat

15

Cheese, Chef's Choice

Assorted cheese

24

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All prices are subject to 10% SVC