

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, potato gratin.

Or

Roasted Beef Rump Cap

Roasted grass-fed beef rump cap, French fries

|medium rare|

35 | 300g

Dessert of the day

\$80



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.

menu degustation

Amuse - bouche

Chefs amuse of the day

Kinka Saba

*Vinegar marinated Kinka saba (mackerel) from
Japan, gastrique sauce, Celeriac mousse*

Foie Gras Terrine & Smoked Duck Salad

*Slow cooked homemade Foie Gras terrine,
Homemade Smoked Duck, salad*

Porcini Risotto

Porcini, shiitake, shimeiji mushroom risotto.

NZ Ora King Salmon Poêlé

*King Salmon Poêle, Savoy cabbage cream sauce,
truffle dressing frisee salad.*

Olive Fed Wagyu Beef Rump

*Olive fed Wagyu beef steak,
Port sauce*

Dessert of the day

150

Reservation required. Please book in advance.

Please kindly take note that some of the ingredients
or dishes might be changed without prior notice.

appetizer

Sakoshi Bay Oyster 38
6 pcs of large size Japanese oysters from Sakoshi Bay, Hygo, Japan.

Foie Gras Terrine 25
Slow cooked French duck Foie Gras "Terrine", homemade jam, bread.

Pâté de Campagne 18
Traditional French "Pâté de Campagne", grain mustard, pickles, red cabbage chou croute, bread.

Charcuterie 48
Foie Gras Terrine, three kinds of cheese, dried fruits, nuts | for 2 person

Garden Salad 18
Green leaves, roasted nuts, chef's dressing

sides | snack

| | | | |
|----------------|----|--------------|---|
| Bread | 6 | Roasted Nuts | 5 |
| French Fries | 8 | Olives | 5 |
| Crispy Chicken | 12 | Dries Fruits | 5 |

Seasonal

Mussels, Mont Saint-Michel 32
Fresh mussels from Mont Saint-Michel, white wine steamed. (250g)

Pork Tongue 24
Sliced slow cooked pork tongue, smoked potato purée, garlic chive infused olive oil.

Grilled Squid 22
Grilled squid, Romesco sauce, yoghurt sauce

pasta | risotto

Carbonara 22
Spaghetti, Parimignao, cream, egg

Flower Crab Tomato Cream 25
Spaghetti, flower crab tomato cream sauce

Porcini Risotto 28
Porcini, Shiitake, button mushroom, cream, Parimigiano.

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 | 200g

Lamb Chops
Roasted Australian lamb chops (2pcs), Jus, Piperade, Parsley oil, HARRISA couscouse
|medium rare|
55

Roasted Irish Duck Breast
Roasted Irish duck breast, carrot puree, orange gastrique sauce.
|medium|
55 | 200g

Roasted Beef Rump Cap
Roasted grass-fed beef rump cap, French fries
|medium rare|
65 | 300 g

Brandt Beef Ribeye Steak
365 days grain fed US Brandt Beef Steak.
|medium rare|
120 | 250g

dessert fromage

Crème Caramel
Silky pudding (egg, cream, milk)
12

Chocolat
Chef's Gateau Au Chocolat
15

Tiramisu
Mascarpone cheese, cream, cocoa.
18

Cheese, Chef's Choice
Assorted cheese
24

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All prices are subject to 10% SVC

SPARKLING

Italy

PIO CESARE MOSCATO D'ASTI 2016 (SWEET) 88
Moscato | Piedmont

Spain

CASA ROJO MUSSO CAVA I.G.P 88
Castilla La Mancha, Spain | Organic

Champagne

DELAMOTTE BRUT half bottle 90
Champagne blend

DELAMOTTE BRUT 160
Champagne blend

BOLLINGER SPECIAL CUVÉE 240
Champagne blend

JACQUART ALPHA CUVÉE 2010 520
Chardonnay | Organic

WHITE

Chile

BARON PHILIPPE DE ROTHSCHILD RESERVA 2018 75
Sauvignon Blanc | Chile

New Zealand

TE MATA ESTATE SAUVIGNON BLANC 2018 85
Sauvignon Blanc | Hawke's Bay | Sustainable

ASTROLABE DRY RIESLING 115
Reisling | Marlborough | Sustainable

FOLIUM SAUVIGNON BLANC 2017 125
Sauvignon Blanc | Marlborough | Sustainable

Australia

RICHARD HAMILTON ALMOND GROVE 2017 85
Chardonnay | McLaren Vale

USA

CANNONBALL CHARDONNAY 2016 98
Chardonnay | Sonoma

WHITE

Italy

ALLEGUNI SOAVE 2018 98
Trebbiano Sauvignon Blanc | Emilia Romagna

COLPASSO FIANO 98
Fiano | Sicily

Spain

CASA ROJO, MUSSO LA MARIMORENA D.O.P. RIJAS 118
BAIXAS 2016
AlbarinoRijas Baixas, Spain | Organic

Portugal

NIEPOORT REDOMA BRANCO 2017 180
Niepoort, Portugal

FRENCH WHITE

Loire

ATTITUDE SAUVIGNON BLANC PASCAL JOLIVET 98
Sauvignon Blanc | Loire

SANCERRE PASCAL JOLIVET 2016 128
Sauvignon Blanc | Loire

Jura

SAVAGNIN OUILLE DOMAINE DU PELICAN 2015 138
Savagnin Ouille | Jura | Organic

Bourgogne

FAIVELEY BOURGOGNE CHARDONNAY 2016 118
Chardonnay | Burgundy

REMOIRSSENET CHABLIS 1ER CRU 2016 210
Chardonnay | Burgundy

SAVIGNY VERGGELESSES 1ER CRU DOMAINE PIERRE 280
LABET 2013
Chardonnay | Burgundy | Organic

RED

RED | France

Chile

BARON PHILIPPE DE ROTHSCHILD RESERVA 2018 75
Merlot | Chile

Australia

RICHARD HAMILTON LITTLE ROAD SHIRAZ 2017 110
Shiraz | Barossa Valley

AMELIA PARK TRELIS SHIRAZ 2017 115
Shiraz | Barossa Valley

New Zealand

TEMATA PINOT NOIR 128
Pinot Noir | Hawke's Bay | Sustainable

USA

EDMEADES ZINFANDEL MEDOCINO 2014 168
Zinfandel | Mendocino

RIDGE ESTATE CABERNET SAUVIGNON 250
Cabernet Sauvignon | Santa Cruz Mountains

CANNONBALL MERLOT 2016 118
Merlot | Sonoma

CANNONBALL CABERNET SAUVIGNON 2016 125
Cabernet Sauvignon | Sonoma

Italy

COLPASSO NERO D'AVOLA 98
Nero d'Avola | Sicily

Spain

CASA ROJO MUSSO TEMPRANILLO 2017 98
Tempranillo | Castilla | Organic

THE INVISIBLE MAN D.O.C. RIOJA 2016 CASA ROJO 125
Rioja Blend | Rioja

South France

BARON PHOLIPPE DE ROTHSCHILD PAYS D'OC 125
MERLOT
Merlot | South France

Rhone

E. GUILIGAL CROZES HERMITAGE 2015 145
Syrah | Hermitage

Loire

ATTITUDE PINOT NOIR PASCAL JOLIVET 2017 95
Pinot Noir | Loire

BOURGOGNE RED

JOSEPH FAIVELEY BOURGOGNE PINOT NOIR 115
Pinot Noir | Burgundy

CHEVIGNY ROUSSEAU BOURGOGNE VIELLE VIGNES 128
2017
Pinot Noir | Burgundy

FAIVELEY BEAUNE 1 ER CRU CLOS DE L'EU 240
MONOPOLE 2015
Pinot Noir | Burgundy | Organic

CORTON GRAND CRU ANTONIN GUYON 2014 420
Pinot Noir | Burgundy

BORDEAUX RED

LE PETIT CALON SAINT-ESTEPHE 2017 145
Cabernet Sauvignon, Merlot, Petit Verdot | Bordeaux

RESERVE DE LA COMTESSE 2015 260
Cabernet Sauvignon, Merlot, Petit Verdot | Bordeaux

ALTER EGO DE PALMER - MARGAUX 2014 520
Cabernet Sauvignon, Merlot, Petit Verdot | Bordeaux