

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

Hiramasa Confit

*Hiramasa (Yellowtail Amberjack) confit,
calamansi & eggplant jus.*

Foie Gras Terrine & Smoked Duck Salad

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

Miyagi Aosa Rice, Soy Konbu emulsion

*Miyazaki Aosa (seaweed) congee, soy milk
emulsion, Oyster Poêle.*

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

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