

# WEEKLY SET LUNCH

## Appetizers

### **Buffalo Mozzarella & Chilled Minestrone (V)**

avocado • pine nuts • basil

\*\*\*

### **Beetroot Cured Salmon**

fennel • green apple slaw • horseradish crème fraîche

\*\*\*

### **Sautéed Foie Gras**

spiced sweet potatoes • mustard chutney • celery fritter • red wine sauce

\*\*\*

### **Green Pea Soup**

Boston lobster • minted yoghurt • pear

## Main Courses

### **Pan-roasted Sea Bass**

French style peas • chorizo • herb crushed potatoes

\*\*\*

### **Aromatic Quail & Black Truffle Pot-au-Feu**

pumpkin • chestnuts • button onions

\*\*\*

### **Chef's Roast of the Day**

seasonal vegetables

\*\*\*

### **Wild Mushroom Risotto (V)**

green asparagus • 63°C egg • Parmesan foam

## Desserts

### **Soufflé**

banana / vanilla / chocolate

\*\*\*

### **Espresso Crème Brûlée**

orange madeleine • condensed milk foam

\*\*\*

### **Seasonal Fresh Fruit Platter**

**2-course 368 per person**

**3-course 468 per person**

(V) Vegetarian Dish

If you have any food allergies, please inform our staff.