WEEKLY SET LUNCH

Appetizers or Soup

Seared Tuna
fennel · watercress & orange salad

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Citrus Quinoa & Avocado Salad (V)
spiced walnuts

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Sautéed Foie Gras
lentils · root vegetables & crispy bacon · cider jus

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Aromatic Carrot & Coconut Soup
grilled shrimps · lime yoghurt

Main Courses

Olive Oil Confit Salmon
cucumber étuvée & seaweed butter sauce

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Slow-roasted Chicken Breast
black trumpets & savoy cabbage · Pommery mustard sauce

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Chef's Roast of the Day
seasonal vegetables

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Poached Egg & Green Asparagus Tart (V)
morels & tarragon sabayon

Desserts

Soufflé
banana / vanilla / chocolate

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White Chocolate Chantilly
coconut · mango & passion fruit sorbet

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Seasonal Fresh Fruit Platter

2 course - 358
3 course - 458

(V) Vegetarian Dish
If you have any food allergies, please inform our staff.