

tippling
+ + + + +
club

lunch

Steamed brioche, coppa, manchego, olive oil

—

Wagyu tartare taco, egg mayonnaise

—

Mackerel tartlet, kohlrabi, ikura

—

Chilled tomato gelée

—

Truffle scallop quenelle, fennel, lobster bisque

—

Foie gras mont blanc, mandarin, cointreau, chestnut

—

Atlantic cod à la française, pea purée

—

Aged duck, cromesquis, asparagus, beetroot

—

Carbonated muscat

—

Apple tarte tatin, shio koji ice cream

—

Sweet treats

\$100++

with wine pairing \$200++

tippling
+ + + + +
club

premium lunch

Duck rillettes, gherkin, raspberry

—

Tuna tartlet, sesame, shoyu, white kombu

—

Air baguette, sauce gribiche, dutch eel

—

Wagyu tartare taco, egg mayonnaise

—

Watercress royale, pea purée, avruga caviar

—

Chilled tomato gelée

—

White asparagus, blue crab, béarnaise

—

Lobster ravioli, cordyceps mushroom, wild mushroom broth

—

Foie gras mont blanc, mandarin, cointreau, chestnut

—

Atlantic cod, zucchini, sauce fumet, tonburi

—

A5 miyazaki wagyu, textures of umami

—

Carbonated muscat

—

Chilli lime

—

Honey lemon, peach compote, black lemon sorbet, caramelised granola

—

Sweet treats

\$250++

with wine pairing \$435++