



## SET LUNCH

AVAILABLE FROM 28 SEPTEMBER 2018 . TUESDAYS TO SATURDAYS FROM 11.30AM TO 3PM (LAST SEATING AT 1.30PM)

3-COURSE AT \$68 PER PERSON: CHOICE OF FIRST OR SECOND STARTER / MAIN COURSE / DESSERT / PETITS FOURS

4-COURSE AT \$85 PER PERSON: FIRST STARTER / SECOND STARTER / MAIN COURSE / DESSERT / COFFEE OR TEA / PETITS FOURS

5-COURSE AT \$100 PER PERSON: FIRST STARTER / SECOND STARTER / MAIN COURSE / CHEESE / DESSERT / COFFEE OR TEA / PETITS FOURS

### FIRST STARTER

#### [V] TOMATO

sweet amela tomato, yuzu-koshō, ponzu

### SECOND STARTER

#### [V] AVOCADO

hass avocado, grapefruit, holy basil, yuzu

OR

#### VEAL

hibachi grilled veal loin, chestnuts, black truffle

OR

#### SCALLOP [SUPPLEMENT \$12]

live hokkaido scallop, almond, fennel

OR

#### LOBSTER [SUPPLEMENT \$24]

blue lobster, coconut, tarragon

### MAIN COURSE

#### LAMB

lamb confit, artichoke, turmeric

OR

#### COD

atlantic cod, miso, oxtail, roots

OR

#### PIGEON [SUPPLEMENT \$18]

pigeon, horseradish, salsify

OR

#### [V] MUSHROOM

wild mushroom, soy glaze, hollandaise

### DESSERT

#### ORANGE

blood orange, chocolate, honey tuile

OR

#### CHOCOLATE

tanariva-manjari chocolate, vanilla parfait, passion fruit sorbet

OR

#### STRAWBERRY

wild basil, strawberries, marscapone ice cream, cat's tongue



GRAND CHEF RELAIS & CHÂTEAUX: **EMMANUEL STROOBANT**

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVT TAXES.