

The MENU

LUNCH

\$350 per person

LOBSTER SALAD

POACHED LOBSTER, POMELO, YOUNG COCONUT FLESH,
CITRUS, FRIED LOTUS ROOT, CORIANDER-LIME
DRESSING

CRAB TIAN

MARINATED CRAB MEAT, AVOCADO, MANGO, CITRUS
SAGO PEARLS, CRISP RYE BREAD CROUTONS, LUMPFISH
CAVIAR

DUCK CONSOMMÉ

STAR ANISE-CORIANDER INFUSED CLEAR SOUP, DUCK
RILLETTE TORTELLINI, JULIENNED VEGETABLES

SCOTTISH SALMON FILLET

PAN-SEARED, BUCKWHEAT AND RED QUINOA RISOTTO,
GINGER-CARROT PURÉE, ORANGE-TOMATO-OLIVE
SALSA

SEAFOOD PLATTER

REEF FISH, YELLOWFIN TUNA, SCALLOP, PRAWN,
LOBSTER, PEA SHOOTS-FENNEL SALAD, ROMESCO SAUCE,
HERB OIL

CORN-FED CHICKEN BREAST

SOUS VIDE, BUTTERNUT SQUASH PURÉE, ASPARAGUS,
CHICKEN CONFIT STUFFED TORTELLINI, GARDEN PEAS-
PARSLEY FOAM, TRUFFLE JUS

ORGANIC SALAD

ASSORTED YOUNG VEGETABLES, HOME-GROWN MICRO
HERBS, HONEY-MUSTARD DRESSING

CHOCOLATE BOMBE

MASCARPONE PARFAIT, CHOCOLATE GANACHE, MIXED
BERRIES, WARM CARAMEL SAUCE

HOME-MADE ICE-CREAM

PLEASE ENQUIRE ON OUR RANGE OF FLAVOURS

