



L U N C H

TUNA TARTARE

- seasoned wakame - wasabi sorbet - avocado purée -

SEARED SCALLOP

- scallop ceviche - pickled zucchini- prawn coconut bisque -
- pea mousse -

RED MULLET

- lobster bisque foam - lemon confit - fennel & vanilla - bean purée -

POACHED LOBSTER

- lobster claw emulsion beurre blanc - smoked trout beet ravioli -
- cucumber yuzu & galangal foam - truffle caviar -

or

SEARED WAGYU TENDERLOIN WITH WAGYU CHEEK CONFIT

- truffle almandine pommes - baby carrot -
- truffle jus -

MANGO CHEESECAKE

- cocoa cracker soil - mango ganache - coconut ice cream -
- rolled mango - wild berries - honeycomb tuile -

US\$225 per person