



SOMMER

BREAD

A Selection Of Our House Baked Breads with Shio Kombu Butter

CANAPÉ

36 Month Comte Cheese Cream on Onion Sable Breton and Madeira Gelée

FIRST

Wild Caught Hon Maguro from Nagasaki with Salted Radish, Bonito Cream and Shiitake Dashi

MAIN

Brittany Cod with Bouchot Mussel, Provence White Asparagus, Koji and Roasted Kombu

OR

Roasted Poulet Jaune with Baby Navet, Wild Garlic and Tosazu

DESSERT

Valrhona Jivara Chocolate Cremeaux with Roasted Hay and White Miso

MIGNARDISES

DISCOVERY LUNCH MENU \$108

WINE PAIRING \$98

SUPPLEMENTARY COURSE-

MOREL FARCI \$38

GARIGUETTE STRAWBERRY \$28

LEWIS BARKER

Menu available for lunch only (Wed-Sat)

Our menu is designed to be ordered by all guests at the table to optimize the overall dining experience

All prices are subjected to GST & Service Charge



SOMMER

BREAD

A Selection Of Our House Baked Breads with Shio Kombu Butter

CANAPÉS

Spring Peas in Nori Tart with Smoked Creme Cru, Shiso and N25 Umai Caviar

36 Month Comte Cheese Cream on Onion Sable Breton and Madeira Gelée

Citrus Cured Sakura Masu in Kombu Croustade with Marinated Ikura

Fillet of Beef Tartare with 6 year Aged Kanzuri and Yuzu Kosho Emulsion

Wild Caught Hon Maguro from Nagasaki with Salted Radish, Bonito Cream and Shiitake Dashi

Brittany Cod with Bouchot Mussel, Provence White Asparagus, Koji and Roasted Kombu

Milk-Fed Pyranees Lamb Rack with Baby Navet, Wild Garlic and Tosazu

Valrhona Jivara Chocolate Cremeaux with Roasted Hay and White Miso

MIGNARDISES

INSPIRATION 5 COURSE \$238

WINE PAIRING \$168

SUPPLEMENTARY COURSE-
GARIGUETTE STRAWBERRY \$28

LEWIS BARKER

*Menu available for lunch and dinner
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SOMMER

BREAD

A Selection Of Our House Baked Breads with Shio Kombu Butter

CANAPÉS

Spring Peas in Nori Tart with Smoked Creme Cru, Shiso and N25 Umai Caviar

36 Month Comte Cheese Cream on Onion Sable Breton and Madeira Gelée

Citrus Cured Sakura Masu in Kombu Croustade with Marinated Ikura

Fillet of Beef Tartare with 6 year Aged Kanzuri and Yuzu Kosho Emulsion

Wild Caught Hon Maguro from Nagasaki with Salted Radish, Bonito Cream and Shiitake Dashi

Morel Farci with Pertuis Green Asparagus, Jamon and Cévennes Onion

Brittany Cod with Bouchot Mussel, Provence White Asparagus, Koji and Roasted Kombu

Milk-Fed Pyranees Lamb Rack with Baby Navet, Wild Garlic and Tosazu

Gariguette Strawberry with Sheep's Yoghurt and Lemon Verbena

Valrhona Jivara Chocolate Cremeaux with Roasted Hay and White Miso

MIGNARDISES

EXPERIENCE 7 COURSE \$288

WINE PAIRING \$198

LEWIS BARKER

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