



# SOMMER

## BREAD

A Selection of Our House Baked Breads with Shio Kombu Butter

## CANAPÉ

36 Month Comté Cheese Cornet with Madeira Gelée

## APPETISER

Wild Caught Tai Kobujime with Amela Tomato, Yellow Peach and Myoga

## MAIN

BBQ Samegarei from Hokkaido with Young Leeks, Wild Asparagus and Vin Jaune

## OR

Quail Stuffed with Champignon De Paris, Vaucluse Cherry and Sarawak Pepper

## DESSERT

Valrhona Jivara Chocolate with Roasted Hay and White Miso

## MIGNARDISES

DISCOVERY LUNCH MENU \$108

WINE PAIRING \$98

SUPPLEMENTARY COURSE-

MOREL FARCI \$38

PINEAPPLE \$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

36 Month Comté Cheese Cornet with Madeira Gelée

Chicken Liver Glazed in Onion Consommé with Green Apple and Quatre Épices

Majestic Irish Oyster with Tosazu, Preserved Kombu and N25 Kaluga Caviar

Grain Fed Fillet of Beef Tartare with 6 year aged Kanzuri and Yuzu Kosho

Wild Caught Tai Kobujime with Amela Tomato, Yellow Peach and Myoga

BBQ Samegarei from Hokkaido with Young Leeks, Wild Asparagus and Vin Jaune

Roasted Pigeon from Plounéour-Menez with Vaucluse Cherry and Sarawak Pepper

Valrhona Jivara Chocolate with Roasted Hay and White Miso

## MIGNARDISES

INSPIRATION 4 COURSE \$238

WINE PAIRING \$168

SUPPLEMENTARY COURSE-

PINEAPPLE \$28



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## BREAD

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## CANAPÉS

36 Month Comté Cheese Cornet with Madeira Gelée

Chicken Liver Glazed in Onion Consommé with Green Apple and Quatre Épices

Majestic Irish Oyster with Tosazu, Preserved Kombu and N25 Kaluga Caviar

Grain Fed Fillet of Beef Tartare with 6 year aged Kanzuri and Yuzu Kosho

Wild Caught Tai Kobujime with Amela Tomato, Yellow Peach and Myoga

Morel Mushroom Farci with Cevennes Onion, Jamon and Pertuis Green Asparagus

BBQ Samegarei from Hokkaido with Young Leeks, Wild Asparagus and Vin Jaune

Roasted Pigeon from Plounéour-Menez with Vaucluse Cherry and Sarawak Pepper

Pineapple with Sheep's Milk, Yuzu and Lemon Verbena

Valrhona Jivara Chocolate with Roasted Hay and White Miso

## MIGNARDISES

SIGNATURE 6 COURSE \$298

WINE PAIRING \$198



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