



# 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

Madai from Shikoku Island with Morel Farcie and Vin Jaune Sauce

## OR

Roasted Poulet Jaune with Maitake, Black Garlic and Sarawak Pepper

## DESSERT

Coffee Bean Parfait with Jerusalem Artichoke, Cacao Nib Praline and Caraibe Chocolate

## MIGNARDISES

DISCOVERY LUNCH MENU \$108

WINE PAIRING \$98

SUPPLEMENTARY COURSE-

SCALLOP TORTELLINI \$48

MENTON LEMON \$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

Boudeuse Oyster from David Herve with Watercress, Sudachi and Smoked Umai Caviar

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

Crapaudine Beetroot with Fromage Blanc, Fine Herbs and Marinated Ikura

Ankimo with White Miso, Yuzu Ponzu and Fresh Wasabi

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

Madai from Shikoku Island with Morel Farcie and Vin Jaune Sauce

Roasted Challans Duck from Maison Burgaud with Maitake, Black Garlic and Sarawak Pepper

Coffee Bean Parfait with Jerusalem Artichoke, Cacao Nib Praline and Caraibe Chocolate

## MIGNARDISES

INSPIRATION 5 COURSE \$238

WINE PAIRING \$168

SUPPLEMENTARY COURSE-

MENTON LEMON \$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

Boudeuse Oyster from David Herve with Watercress, Sudachi and Smoked Umai Caviar

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

Crapaudine Beetroot with Fromage Blanc, Fine Herbs and Marinated Ikura

Ankimo with White Miso, Yuzu Ponzu and Fresh Wasabi

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

Tortellini of Hokkaido Scallop with Champagne Sauce and Perigord Black Truffle

Madai from Shikoku Island with Morel Farcie and Vin Jaune Sauce

Roasted Challans Duck from Maison Burgaud with Maitake, Black Garlic and Sarawak Pepper

Yorkshire Rhubarb with Yoghurt and Lemon Verbena

Coffee Bean Parfait with Jerusalem Artichoke, Cacao Nib Praline and Caraibe Chocolate

## MIGNARDISES

EXPERIENCE 7 COURSE \$288

WINE PAIRING \$198

LEWIS BARKER

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