



# 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-

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*