



Chef Don's Lunch Menu

19th till 23rd September 2022

1st Course

Torched Goma Saba with Avruga Caviar and Ikura

2nd Course

Roasted Veal Sweetbread with Foie Gras and Truffle

(Sweet Potato Puree)

Main

Braised Wagyu Cheek with Crispy Potato and Red Wine

(upgrade to Wagyu Sirloin RM98)

or

Halibut a'la Plancha with Scallops and Seaweed Wasabi Butter

Dessert

Roasted Japanese Pumpkin with Chocolate Ice Cream and Sunflower Seed Tuile

or

Chef's Selection of Artisan Les Fromages

Coffee or Tea