

A DECADENT 4-COURSE LUNCHEON

24TH OCTOBER TO 1ST NOVEMBER 2015



CHICKEN LIVER AND FOIE GRAS PARFAIT *V*
Morello cherry vinaigrette served with fine herbs salad



ROASTED BUTTERNUT SQUASH VELOUTÉ *V GF*
Goat's cheese espuma with crispy basil leaves



PAN-ROASTED SEA BASS
Harissa-scented couscous, crisp fennel salad
served with preserved lemon dressing



OVEN-BAKED PEACH TART
Lychee sorbet with roasted macadamia nuts

\$40++ per person

Vegetarian *V* Pork *P* Alcohol *A* Gluten-Free *GF*

*If you have any food allergies or food intolerance, please inform our service staff.
All prices are in Singapore dollars, subject to 10% service charge and prevailing government taxes of 7%*