LUNCH ON SATURDAY

2-COURSES $308 | 3-COURSES $358 (starter, main & dessert)
4-COURSES $458 (starter, main, dessert & cheese)

MATCHED MOCKTAILS WITH LUNCH +$150 PER HEAD

STARTER 前菜

Roast capsicum soup & smoked yoghurt
烤甜椒湯、煙燻乳酪

Burrata with chickpeas, cucumber mint & parsley
水牛忌廉芝士、鷹嘴豆、青瓜薄荷、歐芹

Salt Fish Croquette with cauliflower & chorizo
炸鹹魚丸子、椰菜花、墨西哥辣肉腸

Beef tartare with egg yolk jam, horseradish & baby gem lettuce **(+30)**
牛肉他他、蛋黃沾醬、辣根、迷你生菜

Mocktail match: *'BURNT BY MODERN ART'*
Seedlip Grove 42, Cranberry, Burnt Orange

MAIN 主菜

Market fish with oyster cream sauce, Indian lettuce & smoked herring caviar
鮮海魚、生蠔忌廉醬、印度生菜、煙燻鯡魚魚子醬

Pork belly with grilled corn, chilli & fermented hummus
豬腩肉、烤粟米、辣椒、發酵鷹嘴豆蓉

Ricotta agnolotti with currants, pine buts & mimolette
意大利水牛芝士雲吞、黑醋栗、松子仁、Mimolette芝士

Braised lamb risoni with peas & feta
紅燒羊肉燴飯、豌豆、菲達芝士

Wagyu bavette with pumpkin mole & endive **(+50)**
和牛側腹肉、南瓜醬汁、苦白菜

Mocktail match: *'ASPIRATION'*
Roasted Pineapple, Pandan, Soda

DESSERT 甜品

Frozen Blood Orange Curd With Cherry Compote
血橙凍凝乳、糖漬車厘子

Chocolate chantilly cream, poached pear & hazelnut
朱古力鮮忌廉、煮梨、榛子

Hue Cake (+20)
slice of cake from the trolley
甜品餐車精選蛋糕（每塊）

Mocktail match: *'The Garden'*
Sugarsnap, Seedlip, Mint, Thai Basil, Tonic

CHEESE 芝士

Seasonal cheese plate for one person (+60 if replace dessert choice) 精選芝士
Choice of two cheese, sourdough crisp with pear and walnut puree
芝士、酸種脆麵包、啤梨、核桃蓉

TEA
45

Traditional European Tea
English Breakfast, Earl Green, Orange Root Ceylon

Chinese Tea
Long Jing Xifeng, Golden Needle Yunnan Red, Jasmine Green

Fruit & Herbal Tea
Blue Muffin Rooibos, Persimmon Peach, Hot Lemon Water, Peppermint, Chamomile, Lemongrass Ginger

COFFEE

Espresso	35
Americano, Double Espresso	40
Cappuccino, Macchiato	45
Flat White, Latte	45
Hot Chocolate, Mocha	50

Iced + 5 Soy Milk + 5