



A CULINARY EXPERIENCE
BY MASTERCHEF SINGAPORE WINNER
CHEF DEREK CHEONG



3 Course Set Lunch
\$58++
Wednesday & Thursday

CHAWANMUSHI

Crab | Ikura | Yuzu Ponzu | Wasabi

BLACK COD

Razor Clams | Sake Lees | Beurre Blanc
Supplement \$30++ for n25 Caviar

or

PORK JOWL

Miso | Apple | Cabbage

ROASTED BANANA

Chocolate | Peanut | Coffee

Inclusive of a freshly brewed coffee or tea



3 Course Vegetarian Set Lunch
\$58++
Wednesday & Thursday

CHAWANMUSHI
Mushroom | Asparagus | Cep

EGGPLANT
Miso | Apple | Cabbage

ROASTED BANANA
Chocolate | Peanut | Coffee

Inclusive of a freshly brewed coffee or tea



4 Course Set Lunch
\$88++
Friday, Saturday & Sunday

SNACK

CHAWANMUSHI

Crab | Ikura | Yuzu Ponzu | Wasabi

HOKKAIDO SCALLOP

Ramson | Fava Bean | Asparagus | Kailan

BLACK COD

Razor Clams | Sake Lees | Beurre Blanc
Supplement \$30++ for n25 Caviar

or

PORK JOWL

Miso | Apple | Cabbage

ROASTED BANANA

Chocolate | Peanut | Coffee

PETITE FOURS

Inclusive of a freshly brewed coffee or tea



4 Course Vegetarian Set Lunch
\$88++
Friday, Saturday & Sunday

SNACK

CHAWANMUSHI

Mushroom | Celeriac | Cep

BURRATA

Ramson | Fava Bean | Asparagus | Kailan

EGGPLANT

Miso | Apple | Cabbage

ROASTED BANANA

Chocolate | Peanut | Coffee

PETITE FOURS

Inclusive of a freshly brewed coffee or tea



5 Course Set Dinner
\$88++
Wednesday & Thursday

CHAWANMUSHI

Crab | Ikura | Yuzu Ponzu | Wasabi

HOKKAIDO SCALLOP

Ramson | Fava Bean | Asparagus | Kailan

BLACK COD

Razor Clams | Sake Lees | Beurre Blanc
Supplement \$30++ for n25 Caviar

or

PORK JOWL

Miso | Apple | Cabbage

APPLE

Shiso | Pine | Kiwi

ROASTED BANANA

Chocolate | Peanut | Coffee

Inclusive of a freshly brewed coffee or tea



5 Course Vegetarian Set Dinner

\$88++

Wednesday & Thursday

CHAWANMUSHI

Mushroom | Celeriac | Cep

BURRATA

Ramson | Fava Bean | Asparagus | Kailan

EGGPLANT

Miso | Apple | Cabbage

APPLE

Shiso | Pine | Kiwi

ROASTED BANANA

Chocolate | Peanut | Coffee

Inclusive of a freshly brewed coffee or tea



6 Course Set Dinner
\$138++
Friday, Saturday & Sunday

SNACK

CHAWANMUSHI

Crab | Ikura | Yuzu Ponzu | Wasabi

HOKKAIDO SCALLOP

Ramson | Fava Bean | Asparagus | Kailan

BLACK COD

Razor Clams | Sake Lees | Beurre Blanc
Supplement \$30++ for n25 Caviar

PORK JOWL

Miso | Apple | Cabbage

APPLE

Shiso | Pine | Kiwi

ROASTED BANANA

Chocolate | Peanut | Coffee

PETITE FOURS

Inclusive of a freshly brewed coffee or tea



5 Course Vegetarian Set Dinner
\$108++
Friday, Saturday & Sunday

SNACK

CHAWANMUSHI

Mushroom | Celeriac | Cep

BURRATA

Ramson | Fava Bean | Asparagus | Kailan

EGGPLANT

Miso | Apple | Cabbage

APPLE

Shiso | Pine | Kiwi

ROASTED BANANA

Chocolate | Peanut | Coffee

PETITE FOURS

Inclusive of a freshly brewed coffee or tea



5 Course Wine Pairing Set Dinner
\$158++
Wednesday & Thursday

CHAWANMUSHI

Crab | Ikura | Yuzu Ponzu | Wasabi

2019 Frederic Brouca, "Champ Pentus" Blanc, Faugeres, France

HOKKAIDO SCALLOP

Ramson | Fava Bean | Asparagus | Kailan

2020 Das Juice, Rosé, Victoria, Australia

BLACK COD

Razor Clams | Sake Lees | Beurre Blanc

or

PORK JOWL

Miso | Apple | Cabbage

2020 BK Wines, Carbonic Pinot Noir, Adelaide Hills, South Australia

APPLE

Shiso | Pine | Kiwi

ROASTED BANANA

Chocolate | Peanut | Coffee

Graham's 10 Years Tawny Port, Duoro, Portugal

Inclusive of a freshly brewed coffee or tea



6 Course Wine Pairing Set Dinner
\$208++
Friday, Saturday & Sunday

SNACK

CHAWANMUSHI

Crab | Ikura | Yuzu Ponzu | Wasabi

2019 Frederic Brouca, "Champ Pentus" Blanc, Faugeres, France

HOKKAIDO SCALLOP

Ramson | Fava Bean | Asparagus | Kailan

2020 Das Juice, Rosé, Victoria, Australia

BLACK COD

Razor Clams | Sake Lees | Beurre Blanc

PORK JOWL

Miso | Apple | Cabbage

2020 BK Wines, Carbonic Pinot Noir, Adelaide Hills, South Australia

APPLE

Shiso | Pine | Kiwi

ROASTED BANANA

Chocolate | Peanut | Coffee

Graham's 10 Years Tawny Port, Duoro, Portugal

PETITE FOURS

Inclusive of a freshly brewed coffee or tea