



## 3 COURSE LUNCH MENU

### Amuse Bouche

#### Niçoise Salad

Yellow Fin Tuna  
Quail Egg

or

#### Hokkaido Scallop

Ginger Velouté  
Crouton

#### Pan Roasted Salmon

Fennel Orange Crudité  
Courgette Cream

or

#### Slow Cooked Free Range Chicken Breast

Seasonal Mushrooms  
Foie Gras

#### Mascarpone Panna Cotta

Beetroot Sorbet  
Yoghurt Meringue

### Mignardises

168 Per Person



**3 COURSE  
LUNCH MENU**

**Amuse Bouche**

**Heirloom Tomato Salad**

Stracciatella di Bufala  
Kalamata Olives

or

**Smoked Cauliflower Velouté**

Hokkaido Scallop  
Pickled Cauliflower

**Pan Roasted Skrei Cod**

Oyster Croquettes  
Clam Emulsion

or

**Wagyu Cheek Bourguignon**

Saffron Risotto  
Semi-Dried Tomato

**Pistachio Parfait**

Macerated Chitose Strawberry  
Basil Foam

**Mignardises**

168 Per Person