

WEEKEND BRUNCH

AMUSE BOUCHE

VINTAGE STURIA CAVIAR

Egg yolk mousse, pan brioche

STARTERS

SEA GRAND COCKTAIL

2 X Eire oyster, half Boston lobster, 3 X cocktail shrimps, 5 X black mussels,
fresh lemon, mignonette, cocktail sauce

SOUP

LOBSTER BISQUE

Lobster meat, tobiko, sour cream, chives

ENTREE

SNAIL PROVENCE

Tomato pesto, sauteed mushroom garlic & fresh herbs

OR

COUNTRY PATE

Pork & green pepper terrine

MAIN

EGG FLORENTINE

Brioche bread, baby spanich, hollandaise sauce,
fresh black truffle

OR

TARTIFLETTE SAVOY

Charlotte potato, roast bacon, white onion,
reblochon cheese

OR

BOSTON LOBSTER THERMIDOR (+\$88)

Gruyere cheese, mustard & cognac sauce

OR

ROAST LAMB LOIN

Herbs butter glazed

OR

PAN SEARED SALMON STEAK

Saffron & pernod sauce

OR

TRUFFLE CARNAROLI RISOTTO ^V

Brittany brie & wild mushroom

OR

TOURNEDOS ROSSINI (+\$98)

Beef tenderloin, roast alsatian foie gras,
truffle demi-glace

DESSERT

PINEAPPLE CHEESE CAKE

Pecan, dried orange

OR

LASSIETTE DE FORMAGE

Morbier AOP, Buchette de touraine, reblochon AOP, Comté 12 month AOP, camembert de normandie

5-COURSE LUNCH MENU **\$598** per person

^V Vegetarian / Vegan

Please advice our staffs if any specific dietary restriction

Menu items are subject to change depending on the freshness of ingredients. Please contact our staffs for the updated menu.