Seasonal Set Lunch

Menu by Chef Justin Quek

STARTER

Scottish Salmon

Tartare marinated with Hijiki seaweed, horseradish aioli

MAIN COURSE

Sakura Chicken Thigh

Papillote with ginseng infused broth, crispy rice

DESSERT

Chocolate Espuma

Infused with pink pepper corn, poached cinnamon pear Maple pecan granola, sour cherry jello, sablé

50 per person

^{*}All prices are in Singapore dollars, subject to 10% service charge and 7% GST.