



---

## LUNCH SET MENU

---

**TWO-COURSE \$48\*\***  
**WINE PAIRING \$48\*\***

**THREE-COURSE \$58\*\***  
**WINE PAIRING \$68\*\***

---

**SHIITAKE MUSHROOM VELOUTE**  
Brioche croutons, leek & onion

**2017 VASSE FELIX 'PREMIERE' CHARDONNAY, MARGARET RIVER, AUSTRALIA**

OR

**CURED SALMON**  
Crème fraiche, yuzu kosho, pickled onions & toasted buckwheat

OR

**PORK BELLY DAN DAN NOODLES**  
Toasted peanuts & soy beans

**2017 MULLER CATOIR 'HAART' RIESLING TROCKEN, PFALZ, GERMANY**

---

**BINCHOTAN GRILLED RED SNAPPER**  
Chili jam, wing beans, calamansi

**2018 DOMAINE OTT, BY OTT, ROSE, PROVENCE, FRANCE**

OR

**BRAISED SPRING CHICKEN**  
Green curry, eggplant, Thai basil

**2018 GARAGISTE 'LE STAGIAIRE' PINOT NOIR, MORNINGTON PENINSULA, AUSTRALIA**

OR

**KAGOSHIMA A5 WAGYU BEEF (+18)**  
Kalbi marinate, onion soubise, kimchi, Ssam sauce

**2017 YALUMBA 'SAMUEL'S COLLECTION' SHIRAZ, BAROSSA VALLEY, AUSTRALIA**

---

**WHITE AMBROSIA**  
White lover's cookies, honey sponge, pear, ginger flower sorbet

OR

**RASPBERRY FIESTA**  
Raspberry vanilla choux, pistachio sponge, freeze dried raspberry, pistachio ice cream

**2014 CHATEAU SIMON, SAUTERNES, FRANCE**