

# Wā *Exclusive* *Lunch*

## **Appetiser**

Pan baked Scampis on a bed of mascarpone cheese and wasabi glazed with a cucumber sauce topped Uni and Ikura.

## **2nd Starter**

Pan seared Japanese Wagyu A5 marinated in Ponzu sauce, with avocado salsa, sautéed onions caramelised in a balsamique vinaigrette sauce.

## **Main**

Pan baked Barrumundi in an orange sauce gratinated with a Paris mushroom and carrot sabayon served with seasonal vegetables.

## **Dessert**

French Paris Brest with hazelnut praline cream.

**\$68+**

\*Price is exclusive of 10% service charge.

**Payment via Cash & Paynow, Paylah only.**

BYO policy limited to 2 bottles, 3rd bottle is 1 for 1 OR \$50 for corkage

**\*Limited Seating\***

For reservation Whatsapp  
Jeremy Choo **90216159**

**Location:**

2 Havelock Road, #01-03  
Havelock Two S059763