



1 starter
+
1 main
+
1 coffee or tea

Lunch

STARTERS mixed green salad
tomato bruschetta with anchovies
grilled asparagus with pecorino sauce and toasted almonds
wagyu tartare with mille feuille potatoes & shaved bottarga (+\$28)
arugula burrata salad with cherry tomatoes & balsamic glaze (+\$28)

MAINS

carbonara with fried pancetta, parmigiano reggiano sauce	\$188
escargot tagliatelle with walnut parsley pesto sauce	\$208
seasonal truffle and mixed mushrooms risotto	\$218
linguine with grilled scampi and pomodoro sauce	\$228
grilled salmon with broccolini, lemon butter sauce, mashed potato	\$238
wagyu zabuton steak with michelin 3 star Chef Pierre Koffmann's signature chips	\$348

DRINKS

coffee or tea
white coffee / tea (in pot) (+\$18)
aroma special (+\$38)
Chateau Marjosse Entre Deux Mers Blanc (+\$88)
Chateau Vieux Serestin Medoc Cru Bourgeois 2019 (+\$88)

DESSERTS daily dessert (+\$28)