



## LUNCH SET MENU

### 3 COURSES \$398 /person

*(small bite + starter + main) OR (starter + main + dessert)*

### 4 COURSES \$458 /person

*(small bite + starter + main + dessert)*

*served with regular coffee / tea / soft drink / orange juice  
upgrade to house wine for a special price of \$48*

## SMALL BITES

### Bresaola Mousse

*Wagyu Bresaola, feuille de brick  
mascarpone mousse, chives*

### Tuna Tartare

*Tuna, cocktail mayo dressing  
egg yolk gel, chives*

## STARTERS

### Korean Style Wagyu Tartare

*Raw beef tartare served with Korean seaweed  
shallot, pear, egg yolk, chives, sesame seeds*

### Threadfin

*Wood-fired threadfin in yuzu emulsion  
chives, dill oil, espelette*

### Tomato Consomme

*Heirloom tomato, tomato consomme  
crab, borage flowers, basil oil, yuzu pearls*

## MAINS

### Wagyu Beef

*Japanese A5 wagyu rump with yam chips  
baby spinach, garlic aioli, sriracha béchamel, beef juice*

### Amadai

*Wood-fired Amadai, maitake mushroom  
baby spinach, pilpil sauce*

### Brisket Miyoshi Style

*Wagyu brisket stew, broccolini  
brown bottom mushroom, baby carrots*

### Chicken Supreme

*Wood-fired yellow chicken, albufera sauce  
baby carrots, rainbow chard*

## DESSERTS

### Sesame Mochi

*Black sesame paste, soy milk sauce  
red beans, homemade matcha ice cream*

### Pain Perdu

*Brioche French toast, black sugar syrup &  
strawberry sorbet*

Subject to 10% service charge