

SET LUNCH

2 courses \$ 228 / 3 courses \$ 268

Starters

Daily soup

Mix green salad, *House vinaigrette*

Spicy Crab & tomato salad, *Frisée*

Potato, artichoke & shaved foie gras, *Mustard dressing*

Swordfish tataki , *Romaine, Almond dressing*

Pork terrine “à l’ancienne”, *Cornichons & brioche toast*

63°Egg, *Cuttlefish, Smoked eel, Baby corn, Mushroom consommé*

Main Courses

Silver cod, *stewed savoy cabbage, Sautéed squid, Sobrasada sauce*

Seasonal fish, *Sautéed organic vegetables*

Ham & cheese penne, *Parsley*

Iberico pork cheek, *Garlic mash, Rosemary jus*

Free range chicken, *Potato, Mushroom, Bacon, Truffle jus*

Sautéed Lamb filet, *Green zucchini, Basil, Octopus*

Oxtail & bone marrow parmentier *Green salad*

Black truffle risotto (+\$280)

Dessert

Dessert of the day

Coffee, tea and soft drink \$ 20

Mineral Water \$ 48

All prices are subject to a 10% service charge.
Some dishes may contain nuts, wheat or garlic trace