

LUNCH MENU

3 Course Degustation
35

Please choose the one you like from these.

(MG) **Prawn and Mushroom
Siew Mai**

(MG) **Chicken Milk Cabbage
Dumplings**

Fried Quinoa, Chilli Oil

Please choose the one you like from these.

(MG) **Scallop**

Handmade Noodles, Garlic

Pairing: *Sauvignon Blanc Semillon 2016 +16*
Margaret River, Western Australia

(LG) **Mince Pork Mochi Mugi Barley Noodles**

Truffle, Chilli Oil

Pairing: *Marc K. Kritt Gewurztraminer 2015 +18*
Alsace, France

Please choose the one you like from these.

Chocolate Praline

Chocolate Egg Tart, Espresso Ice Cream

Pairing:

Pauleckzki Tokaji Aszu 6 Puttonyos +28
Tokaji, Hungary

Green Tea Tiramisu

Kahlua Jelly, Espresso Ice Cream,
Green Tea Custard

Pairing:

Nivasco Brachetto D'asti 2012 +17
Piedmont, Italy

Contemporary Dessert Choice +5

Please choose the one you like from these.

Coffee

Tea

(HG) High Gluten (MG) Medium Gluten (LG) Low Gluten (PS) Potato Starch (CF) Corn Flour (CM) Corn Meal (BF) Barley Flour

All prices are subject to 10% service charge