

AVAILABLE FOR LUNCH AND DINNER



**3-COURSE FROM
SET MENU \$68⁺⁺**

**2-COURSE FROM
SET MENU \$58⁺⁺**

ENTRÉES

CHOICE OF ONE

CREVETTES MARINÉES, PURÉE DE CÉLERI

*Marinated Prawns, Celeriac Puree,
Fennel Salad, Apple Gel*

FOIE GRAS POÊLÉ (+\$5) PAN SEARED FOIE GRAS

*Pickled Seasonal Plums, Hawthorn Purée,
Bak Kwa Sauce*

SAINT JACQUES GRILLÉES GRILLED HOKKAIDO SCALLOPS

*Fish Broth infused with Sun-Dried
Tomato, Green Olives, Aioli*

PLATS

CHOICE OF ONE

FAUX-FILET DE WAGYU (+\$7) AUSTRALIAN WAGYU SIRLOIN

*Vichy Carrots, Burnt Onion Puree,
Shallot Red Wine Sauce*

PORC SECRETO DE BELLOTA IBÉRIQUE, SAUCE AUX CAPRES

*Iberico Secreto, Anchovy, Baby Romaine,
Pickled Shallots, Capers Dressing*

RISONI A L' ENCRE DE SEICHE ET POULPE GRILLÉ

*Squid Ink Risoni, Grilled Octopus Leg,
Bottarga, Confit Tomato*

DESSERT

CHOICE OF ONE

TIRAMISU

*Homemade L' Angélus Mascarpone Mousse,
Finger Sponge, Coffee Gel, Baileys Cream*

TARTE MERINGUÉE AU CITRON

*Lemon Meringue Tart, Preserve Lemon,
Vanilla Gelato*

FROMAGES DE FRANCE

*2 Assorted Raw Milk French Cheese Plate with
Chutney and Crispbread*

PRICE ARE SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES