

Executive set lunch Autumn 2025

\$48 - 3 Courses

\$58 - 4 Courses

Chestnut cream, roasted chestnut, chive oil

Brouillade d'œufs aux cèpes (Scrambled eggs & porcini)

Or

Roasted pumpkin salad, crispy guanciale & hazelnut praline

Or

Coconut & lobster bisque (+10)

Veal Blanquette (braised veal in creamy sauce with vegetables)

Or

Linguine al Vongole (Linguine pasta in citrus sauces with clams)

Or

**Angus beef tenderloin, Kampot black pepper sauce & pommes
copeaux (+18)**

Vanilla cream, salted butter caramel

Or

Frozen Nougat with confit fruits, mango sauce (+6)

Or

Cheese platter (+12)