



## SATURDAY LUNCH MENU

### 1 APPETIZER PER PERSON

Marinated salmon carpaccio, tosazu jelly & candied lemon

Traditional beef tartare, “bistro style”

Kale salad with avocado, parmesan cheese & lemon zests

Slow cooked Kobe chuck roll and wasabi dressing



### UPGRADE TO 4 COURSE

U.S. Black Angus & foie gras mini burger with olive & orange sauce +\$120

Homemade Alba white truffle tagliolini +\$480



### 1 MAIN COURSE PER PERSON

American Prime “Black Angus” boneless rib-eye 500g for 2

*served with our unrivalled mashed potatoes & pak choi*

Signature Kobe burger

*served with our classic French fries*

Pan fried king prawns, sour potato & mesclun



### 1 DESSERT PER PERSON

Tiramisu

or

Homemade banana cake, cocoa & toffee

*\$980+10% service charge for 2 persons*

*Enjoy a bottle of Nomine-Renard Brut Rosé, NV for \$880*

*or half bottle of Billecart Salmon Brut Rosé, NV for \$500*