

# Business Lunch

two courses for \$48 | three courses for \$63 monday to friday | 12 - 3:30pm

Appetizers

#### BURRATA Ø

bitter greens, apple jam, celery mignonette, radishes

#### NON-TRADITIONAL GAZPACHO #

yuzu, daikon, gochujang

## Mains

### STEAMED BLACK SEABASS $\varnothing$

coconut broth, tender bok choy, lime, jasmine rice

### CONFIT CHICKEN

asparagus, fava beans, morel vinaigrette

### SPRING RISOTTO # Ø

parmesan, mushroom, snap pea, chili oil, cured egg yolk

### Sweets

### THE MANDARIN

tea mousse, fresh mandarin, ginger chocolate streusel

### CHOCOLATE DECADENCE

hazelnut feuilletine, soft caramel, chocolate mousse

For your convenience, an 18% gratuity will be added to the entirety of the check and will be distributed towards the service staff. Items marked as ∦ can be made vegan or vegetarian. Items marked as ∂ are locally sourced. All our products are sustainably sourced. Consumer advisory: please note that the consumption of raw or undercooked meet, poultry, seafood, shellfish, or eggs can increase your risks of foodborne illness. Please advise your waiter if anyone in your party has food allergies and/or restrictions.