



Business Lunch

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

Appetizers

BURRATA

bitter greens, apple jam, celery mignonette, radishes

NON-TRADITIONAL GAZPACHO

yuzu, daikon, gochujang

Mains

STEAMED BLACK SEABASS

coconut broth, tender bok choy, lime, jasmine rice

CONFIT CHICKEN

asparagus, fava beans, morel vinaigrette

SPRING RISOTTO

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 meat, 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.