



## Mother's Day Lunch

### Sharing Aperitifs

Oyster, Sautéed Hotaru  
Sea Urchin Tartlet  
Wagyu & Foie Gras Pastrami



Pan Fried Duck Foie Gras  
*Green Asparagus, Dry Fruit Gribiche*  
or  
Shima Aji Carpaccio  
*Salmon Roe, Oyster Dressing*  
or  
63° Egg & White Asparagus  
*Onion Compotée, Bellota Ham*



Traditional Lobster Bisque  
*King Crab, Corn*



Morel Mushroom Tagliolini  
or  
Roasted 88 days Free Range Chicken  
*Pappardelle, Endive & Stilton Sauce, Summer Truffle*  
or  
Atlantic Hake  
*Grilled Prawns, Green Asparagus, Américaine Sauce*



ON Pastries Selection

Coffee or Tea

**\$588**

**2 hours Free-Flow Champagne & Wine additional \$198**

All prices are subject to a 10% service charge.  
Some dishes may contain nuts, wheat or garlic trace