

AN EXQUISITE LUNCH EXPERIENCE BY CHEF MATT WORSWICK

From 17 to 20 October, savour a three-course lunch experience crafted by Chef Matt, Head Chef of the one Michelin-starred London establishment The Latymer, highlighting his signature creations featuring bold flavours and exceptional seasonal ingredients.

\$80.00++ per person

ITALIAN BULL'S HEART TOMATOES

Burrata, Crispy Vermicelli, Lemon Verbena

or

RAW ORKNEY SCALLOP

Cured Scallop, Bois Boudran, Lemon Verbena

WELSH WAGYU BEEF

Seared Wagyu Fillet, Shiitake Mushrooms, Pomme Anna Potatoes, Red Wine Sauce

or

SEA BASS FILLET

Barbecued Sweet Corn, Confit Chicken Wing, Buttered Sea Herbs

PASSION FRUIT

Passion Fruit Cream, Mango Gel, Coconut Ice Cream

or

PEAR TARTE FINE

Molasses Gel, Toasted Almond Ice Cream

Alcohol *A* Gluten-Free *GF* Nuts *N* Pork *P* Vegetarian *V*

If you have any food allergies or food intolerances, please inform our service staff.

All prices quoted are in Singapore dollars, and are subject to 10% service charge and 7% prevailing taxes.