

CHEFS SELECTION LUNCH SET

65 Per Person

To be enjoyed by the whole table

Please choose one main per person

SNACKS

Yellowfin Tuna / Shibazuke / Puffed Tapioca

Kingfish Carpaccio / Umeboshi Vinaigrette

ENTREE

XO Soba Noodles / Pork Belly

Add Tempura Skull Island Prawn Crepe +16

Pork Katsu/ Apple/ Celery

MAINS

Aged Duck Breast / Miso Bergamot Sauce

OR

Full Blood Wagyu MBS 8+ / Beef Jus *Surcharge +10*

Leaf Salad / Olive Vinaigrette

Crispy Potato

DESSERT

Candied Ginger Milk Ice Cream / Mochi / Pear/ Sakura

ADDITIONS

Appellation Rock Oysters/ Champagne Shrub *4p/6p/12p* 20 / 30 / 58

Add Caviar +10 per oyster

Rangers Valley Wagyu MBS 9+ Carpaccio / Black Garlic / Oyster 32

KURO Fried Chicken / Ume / Bonito 16

1.5 % surcharge on all cards