

WEEKLY SPECIALS

Each main comes with a seasonal soup or mini green salad and a choice of soft drink.
Please ask your server about drink options.

Autumn Meat Wellington

ground beef, maple-glazed sweet potato and carrots, pumpkin mousseline,
peppered cream sauce, mixed nuts

3,520

Asian Pork Rib Plate

braised pork rib, coconut-turmeric basmati rice, seasonal vegetables, pine nuts,
shiitake mushrooms, spicy red ginger relish

2,860

Creamy Fish Pie

white fish, green peas, feta cheese, red vinaigrette, salad

3,300

Vegetarian Quesadilla

miso-taro potato purée, mixed sautéed vegetables, white cheddar,
coriander salad, chipotle mayonnaise, jalapeño-tomato salsa, guacamole

2,440

BEVERAGES

Sparkling NV **Guy de Forez Brut Tradition Nature**, Les Riceys, Champagne, France

glass 1,540 · bottle 9,240

Sparkling **Chandon Garden Spritz**, Australia

glass 990

White 2021 **Tassajara Chardonnay**, Monterey, California

glass 970 · bottle 4,850

Red 2022 **Thorne & Daughters Copper Pot Pinot Noir**, Western Cape, South Africa

glass 970 · bottle 4,850

Suntory Draft Triple Nama

480

All prices include 10% consumption tax.

Please discuss any food allergies or dietary requirements with your server.

The weekly lunch special is not designed for sharing and should be ordered per person.