WHITEGRASS

LUNCH MENU

Pour Commencer

AMUSE BOUCHE

Entrées

FRESH FISH FROM SUKUMO BAY
White Turnip | Yuzu Kosho

HOKKAIDO SCALLOP
Jus de Chorizo | Celeriac

Poisson

FISH FROM JAPAN MARKET
Lobster | Sauce Américaine

Plat Principal

HIRATA FARM HOKKAIDO PORK
Apple | Sauce au Vineigre de Miel

OR

BRAISED WAGYU
Champignons | Sauce à la Stroganoff

OR

SORIA DUCK
Gobo | Narazuke

OR

DAIKICHI WAGYU (+ $35)
Myoga | Manganji Pepper

Doux

AVANT DESSERT

PEAR
Caramel | Chestnut

MIGNARDISE

$158 PER PERSON
$98 FOR 5 PAIRINGS

Ingredients are subject to market availability, seasonality, and environmental factors. Chef Takuya will only be using ingredients that promise the best quality for your dining experience. With that said, some dishes' component may vary from time to time, due to these factors.

All prices are subject to 10% service charge and 9% GST. T&C apply.

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