

LUMINA LAMB SPECIALS

18 March - 12 May 2024

Raised in New Zealand's lush pastures, the exquisite Lumina lamb is free-range, grass-fed, and 100% natural. It is world-renowned for its sublime marbling and exceptional tenderness.

Discover five gourmet dishes presented by Chef de Cuisine Mitchell Yeo, each meticulously designed to bring out its finest qualities.

BONBONS

breadcrumb, rosemary ravigote, espelette chilli

25*

RUMP

mint, petit pois, lamb bacon, heirloom tomato

38*

SADDLE

pommes anna, grelot, charcuterie sauce

118*, for two persons

LEG

clapassade, spiced honey, olive, carrot, lime, chickpea

38*

RACK

capsicum terrine, smoked hazelnut, lemon thyme, madeira

58*

Menu is subject to change.

