



PRE-LUNCH / DINNER CANAPES

Three Selections 15 per person

Four Selections 20 per person

Five Selections 25 per person

Beef and Enoki Roll

Marinated Tuna and Cucumber

Roasted Beets Salad*

Tomato Confit and Feta Cheese*

Wild Mushroom Quiche*

Prawn Beignet

Chicken Vol-au-Vent

Premium Add-Ons (Per Person)

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|----------------------------------|----|
| Chicken Liver Parfait | 10 |
| Wagyu Carpaccio | 10 |
| Potatoes and Truffle* | 10 |
| Burrata and Tomatoes* | 12 |
| Seared Otoro and Ociestra Caviar | 15 |

*Vegetarian

All rates are per person basis and subjected to prevailing taxes

THE
WHITE
RABBIT

LUNCH SET MENU

Four Course
105 per person

Amuse Bouche

chilled cucumber soup, marinated tiger prawn

.....

Vine Ripen Tomato Tart

don bocarte anchovy, pesto

.....

Sweet Pepper Soup

pan seared hokkaido scallop

.....

Roasted Skate Wings

savoy cabbage, almond emulsion

or

Pan Seared Corn-Fed Chicken

grilled broccolini, champignon cream

.....

Macerated Red Fruits

formage blanc sorbet

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LUNCH SET MENU

Four Course
125 per person

Amuse Bouche

chilled pepper soup, smoked anchovy

.....

Romaine and Kale Salad

smoked chicken, vine cherry tomato, caesar dressing

.....

Shellfish Bisque Cappuccino

tiger prawn ravioli

.....

Pan Roasted Atlantic Salmon

duchess potato, baked kohlrabi, yuzu beurre blanc

or

Braised Angus Beef Cheek

roasted carrot and turnip, bordeaux sauce

.....

Varlhona Tainori Chocolate Tart

raspberry ice cream

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LUNCH SET MENU

Five Course
145 per person

Amuse Bouche

smoked eel parfait, kristal de chine

.....

Tian of Alaskan Snow Crab

avocado, lime vinaigrette

.....

Tart of Peppers

smoked anchovies, marche

.....

Tomato Consommé Tea

fresh herbs, arbequina

.....

Pan Roasted Atlantic Salmon

pomme duchess, baked kohlrabi, yuzu beurre blanc

or

36 Hours U.S Short Ribs

carrot cardamom puree, char-grilled broccolini, port glaze

.....

Pavlova

fresh berries, mandarin orange curd

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THE
WHITE
RABBIT

DINNER SET MENU

Four Course

125 per person

Amuse Bouche

scallop and avocado ceviche

.....

Sea Bream Tartare

poached quail eggs, lemon vinaigrette, petite salad

.....

Shellfish Bisque Cappuccino

tiger prawn ravioli

.....

Pan Roasted Atlantic Salmon

duchess potato, baked kohlrabi, yuzu beurre blanc

or

Braised Angus Beef Cheek

roasted carrot and turnip, Bordeaux sauce

.....

Varlhona Tainori Chocolate Tart

raspberry ice cream

All rates are per person basis and subjected to prevailing taxes



DINNER SET MENU

Four Course
145 per person

Amuse Bouche

beets cured salmon and petit herb salad

.....

Scallop Ceviche

fennel, carrots, orange vinaigrette

.....

Tomato Consommé Tea

fresh herbs, arbequina

.....

Pan Roasted Atlantic Salmon

duchess potato, baked kohlrabi, yuzu beurre blanc

or

36 Hours U.S. Short Ribs

Carrot cardamom puree, char-grilled broccolini, port glaze

.....

Pavlova

fresh berries, Mandarin orange curd

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THE
WHITE
RABBIT

DINNER SET MENU

Five Course
165 per person

Amuse Bouche

Langoustine tartare and egg custard

.....

Duck Liver Terrine

spiced cherry, herbs salad

.....

Heirloom Tomato

mesclun, artichoke

.....

Wild Mushroom Tea

poached quail egg, shimeiji, parsley

.....

Pan Roasted Atlantic Salmon

pomme duchess, baked kohlrabi, yuzu beurre blanc

or

Char-grilled 400 days Wagyu Striploin

asparagus, sauce aigre-doux

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Dark Chocolate Creamuex

hazelnut ice cream, lime butterscotch

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