

CHEF'S TABLE
LUMIERE

Monday, 11 August, 2025

WINES

Piper Heidsieck Champagne Reims

Talley Chardonnay

Yao Ming Family
Reserve Cabernet
Sauvignon

Oremus
Tokaji
Hungary

Rodelio Florentino - Executive Chef

Paul Ciobanu - Director of Restaurant Operations

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Salmon Gravlax and Caviar*
wasabi crystal, "fish bone" tuile, dill sprig

Fois Gras on Toasted Brioche
caramelized calvados apple tourné, demi-
glace, crisp tortilla threads

Seafood Bisque with Brandy Cream
oysters rockefeller and mussels in white wine
on a bed of himalayan salt, lavender, and pink
peppercorn

Entremet
lemon sorbet & champagne

Roast Salmon Fillet
red wine sauce, shingled crisp potato confit,
oyster mushrooms, steamed romanesco
or

Veal Oscar with Crab Meat*
béarnaise sauce, asparagus, caviar

Lemon Mousse
citrus hazelnut financier, lime cremeux, hazelnut
crumble

Coffee or Tea or Herbal Tea
with Chef Rodelio's homemade gourmandises

All food and beverages, including cover charges, are subject
to an 18% service charge which will be added to your check.

*Public Health Advisory: Consuming undercooked or raw meats, poultry,
seafood, shellfish or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.