

LUNCH at JAAN

Artisanal Cuisine

3 course menu 68

including coffee

A P P E T I S E R S

RICE CURED ATLANTIC MACKEREL

Caviar, rattes, horseradish

QUAIL & FOIE GRAS BALLOTINE

Pickled onion, pumpkin, samosa

(Supplement \$15)

JAAN'S GARDEN

Season's best composition, wild herbs

M A I N C O U R S E S

CONFIT LINE CAUGHT RED SNAPPER

Carrots 'Saveurs d'Orient' crayfish, saffron

SALT MARSH WELSH LAMB

'Provence' Asparagus, 'Nicoise' olives, barley

(Supplement \$15)

BROCCIU RAVIOLI

Violet artichoke, Iberico ham, chives

D E S S E R T S

CHOCONUTS 4th

Tanariva, carambar, gianduja

'GUARIGUETTE' STRAWBERRY

Rhubarb, basil, lavender

BRIE de MEAUX TRUFFÉ

Artisan brie, truffle ice cream, toasted 'poilâne'

(Supplement \$25)

Service charge at 10% and government taxes applies.

Our team members will be on hand to assist with any dietary requirement.

Individual ingredients may change due to seasonal market availability.



JAAN

D E G U S T A T I O N L U N C H

Artisanal Cuisine

5 course menu 118

with wine pairing 196

RICE CURED ATLANTIC MACKEREL

Caviar, rattes, horseradish

2007, White Grenache & Macabeo, Côtes Catalanes, Domaine de l'Elephant, France

55' ROSEMARY SMOKED ORGANIC EGG

Smoked rattes, chorizo Iberico, buckwheat

CONFIT LINE CAUGHT RED SNAPPER

Carrots 'Saveurs d'Orient' crayfish, saffron

2010, Verdelho, Windowrie, Australia

SALT MARSH WELSH LAMB

"Provence "Asparagus, 'Nicoise' olives, barley

2009, 'Cuvée Azalais' Domaine le Sang des Cailloux, France

BRIE de MEAUX TRUFFÉ

Artisan brie, truffle ice cream, toasted 'poilâne'

(Supplement \$25)

CHOCONUTS 4th

Tanariva, carambar, gianduja

CAFÉ EXPRESS

Mignardises

Service charge at 10% and government taxes applies.

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J A A N

'J A R D I N G O U R M A N D' L U N C H

Artisanal Cuisine

5 course menu 118

with wine pairing 196

SPRING 'INFUSION'

Burrata 'artigiana', basil, radish

2011, Riesling, Saint Claire, New Zealand

EDAMAME

Fromage blanc, Vandouvan spices

JAAN'S GARDEN

Season's best composition, wild herbs

BROCCIU RAVIOLI

Violet artichoke, chives

2006, Verdejo, Fuente Elviva, Bodegas Pedro Escudero, Spain

BRIE de MEAUX TRUFFÉ

Artisan brie, truffle ice cream, toasted 'poilâne'

(Supplement \$25)

'GUARIGUETTE' STRAWBERRY

Rhubarb, basil, lavender

CAFÉ EXPRESS

Mignardises

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ARTISANAL LUNCH at J A A N

Artisanal Cuisine

7 course menu 158

including coffee

7 Signature 'toûches de goût' showcasing the very best seasonal products available from around the globe, from my selection of small producers and built with a sustainable approach.

◆ This menu is designed to be enjoyed by the whole table. ◆

Service charge at 10% and government taxes applies.

Our team members will be on hand to assist with any dietary requirement.

Individual ingredients may change due to seasonal market availability.

