# LUNCH at JAAN

## Artisanal Cuisine

3 course menu 68 including coffee

## APPFTISFRS

## 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

## MAIN COURSES

## 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

## DESSERTS

CHOCONUTS 4<sup>th</sup>

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.



## DEGUSTATION LUNCH

## 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

## BRIF de MFAUX TRUFFÉ

Artisan brie, truffle ice cream, toasted 'poilâne'
(Supplement \$25)

## CHOCONUTS 4<sup>th</sup>

Tanariva, carambar, gianduja

CAFÉ EXPRESS

Mignardises



# 'JARDIN GOURMAND' LUNCH

## 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



## ARTISANAL LUNCH at JAAN

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.

