



Marsels

SET LUNCH

SNACKS

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APPETIZER

CURED SCALLOP CARPACCIO

smoked zucchini dashi, fermented cucumber gel, wakame tsukudani

or

BURRATA*

strawberry gazpacho, salad, curried muruku

or

BOSTON BAY MUSSELS

lemongrass broth, kimchi garlic bread

MAIN

WILD MUSHROOM*

truffle koshihikari risotto, chive oil, toasted almonds

or

CATCH OF THE WEEK

soy dashi, rhubarb compote, edamame cereal

or

IBERICO ABANICO PORK

kimchi jus, puy lentil, haricot vert

DESSERT

DESSERT SPECIAL +5

48++/set

glass of wine 20++/glass

*vegetarian option

By Chef Petrina Loh