



## September and October Team Member Set Menu

### 3 Course Set Lunch

“森” 特色炖汤

**Forest Special**

Double-boiled Soup of the Day

酸辣豆酱低温烹调三文鱼

**Norway Salmon Fillet**

Sous Vide at 59 °C and served with Chili Tamarind Coulis

特制辣椒酱香豉河虾焖米粉

**Rice Vermicelli**

Braised with Prawn in Homemade Chili Sauce

**SGD \$38 ++ per person / 每位**

*Prices are subject to 10% service charge and prevailing government taxes*