

SET LUNCH

USD34, two-course | USD38, three-course

Add USD9 for a glass of white or red wine

Add USD25 for a glass of Champagne

Set lunches include tea or coffee

STARTERS

DUCK CONSOMMÉ 13

Duck Breast, Cooked Quail Egg, Celeriac Noodles, Ginger Oil

PRAWN CARPACCIO 13

Ikura, Prawns, White Leaf Lettuce, Crispy Shallot, Pomelo, Rice Paddy Herb Oil, Koh Kong Emulsion

MAYURA INTERCOSTAL SKEWERS 13

Pickles, Eggplant Purée, Avocado, Crushed Peanuts, Kaffir Lime Leaf Powder

RIVER FISH CAKE 13

Fish, Homemade Sauerkraut, Charred Corn, Pepper Emulsion

BAKED JACKFRUIT 10

Jackfruit, Feta Cheese, Lettuces, Parmesan Foam, Tomato Powder, Toasted Almonds, Pesto

MAINS

LAMB TORTELLINI 17

Foie Gras, Lamb, Pasta, Sautéed Mushrooms, Green Pea Purée, Shaved Parmesan, Basil, Lamb Jus

PAN-SEARED GROUPER 18

Grouper, Sautéed Kale, Chorizo, Zucchini Relish, Herbed Beurre Blanc

PAN-SEARED TOFU 12

Braised Baked Beans, Crispy Spinach, Miso Honey Paprika Powder, Aioli

AUSTRALIAN TAJIMA TENDERLOIN (ADD 12 TO SET) 30

Australian Tajima Tenderloin, Corn Ragù, Shallot, Pepper Sauce

DESSERTS

LEMON HONEY CAKE 9

Lemon Honey Compote, Honey Mousse, Lemon Sponge, Crumble, Coconut Sorbet

APPLE VANILLA 9

Vanilla Hong Kong Cream, Sablé, Mango Gel, Fresh Apple, Apple Caviar, Crumble, Chocolate Caramel Ice Cream

SELECTION OF ICE CREAM OR SORBET 9

*If you have food allergies or intolerances, please inform our associates upon placing your order. ♻️ Vegetarian
Prices in USD excluding applicable taxes and 7% service charge.*