

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

WILD MUSHROOM RAVIOLO	18
<i>Ricotta Cheese, Sautéed Mushroom, Wild Mushroom Consommé</i>	
GRILLED SQUID	19
<i>Shrimp, Cauliflower Purée, Jalapeño, Romesco Sauce</i>	
SMOKED BEETROOT AND BEEF TARTARE	19
<i>Ikura, Minced Beef, Beetroot, Cured Egg Yolk, Miso Mayo</i>	
ROASTED PUMPKIN 🌿	17
<i>Pumpkin Seeds, Rocket Lettuce, Goat Cheese, Aged Balsamic Vinaigrette</i>	

MAINS

GRILLED KING MACKEREL	20
<i>Mackerel, Marinated Fennel, Tomato Compote, Dill</i>	
BRAISED MAYURA INTERCOSTAL	20
<i>Bacon, Confit Mushrooms, Mashed Potato, Chocolate Sauce</i>	
JOSPER-GRILLED CHICKEN LEG	20
<i>Chicken Leg, Vegetable Brunoise, Lentils, Chicken Jus</i>	
GRILLED EGGPLANT 🌿	18
<i>Bell Pepper, Onion, Popcorn, Feta, Pomegranate Chimichurri Sauce</i>	
AUSTRALIAN BLACK ANGUS RIBEYE (ADD 18 TO THE SET)	40
<i>Corn Ragù, Shallots, Pepper Sauce</i>	

DESSERTS

SEASONAL FRUIT SALAD	9
<i>Ripe Mango, Papaya, Watermelon, Rock Melon, Mango-Passion Sorbet, Passion Foam, Sugar Syrup</i>	
GUAVA TART	9
<i>Guava Cream, Guava Gel, Vanilla Cream, Sweet Shell, Crumble, Coconut Sorbet</i>	
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.*