

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

KAMPOT CRAB SOUP 17

Kampot Crab, Khmer Noodles, Popcorn, Basil, Shellfish Oil

DUCK BREAST SALAD 17

Duck Breast, Orange, Mixed Lettuce, Red Radish, Balsamic Dressing

SLOW-COOKED BEEF TONGUE 16

French Toast, Pumpkin Hummus, Baby Leaves

TUNA TARTARE 16

Tuna, Red Radish, Ikura, Wonton Skin, Wasabi Mayo

FETA CHEESE & POMELO 16

Rocket, Feta Cheese, Mint, Pomegranate, Spiced Honey Sauce

MAINS

PAN-SEARED GROUPER 19

Eggplant Gratin, Sautéed Spinach, Crispy Leek, Tomato Sauce

AUSTRALIAN FLANK STEAK 22

Mushroom Ragù, Mashed Potato, Thyme Oil, Truffle Jus

STUFFED QUAIL 20

Pistachio, Raisin, Carrot Purée, Black Garlic Miso, Poultry Jus

CHARRED CABBAGE 18

Cabbage, Toasted Walnuts, Breadcrumbs, Parmesan Cheese, Romesco Sauce

DESSERTS

LYCHEE & RED WINE SORBET 9

Lychee Mousse, Fresh Lychee, Red Wine Sorbet, Almond Crumble

STRAWBERRY VANILLA 9

*Vanilla Mascarpone Cream, Vanilla Cream, Macerated Strawberries,
Mixed Berry Sorbet, Vanilla Sponge*

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.*