

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

LOBSTER CONSOMMÉ	18
<i>King Prawn, Herb Foam, Croutons</i>	
TUNA CRUDO	19
<i>Ikura, Orange Gel, Avocado, Red Radish, Passion Fruit Dressing</i>	
AUSTRALIAN LAMB RIB SALAD	19
<i>Mixed Lettuce, Pomegranate, Pickled Shallots, Feta Cheese, Chimichurri Dressing</i>	
SMOKED WATERMELON CARPACCIO 🌿	18
<i>Bonito Flakes, Watermelon, Rocket, Apple Caviar, Sesame Seeds, Balsamic Reduction</i>	

MAINS

HONEY-GLAZED MISO TOFU 🌿	19
<i>Hummus, Marinated Cucumber, Pickled Onion</i>	
SCHNITZEL	24
<i>Chicken, Fried Potatoes, Parsley, Caper Butter</i>	
PAN-SEARED SEA BASS	24
<i>Sautéed French Beans, Broccoli Purée, White Wine Sauce</i>	
BRAISED BEEF	24
<i>Beef Cheek, Crispy Shallots, Mashed Potato, Glazed Banana Blossom, Micro Herbs</i>	
AUSTRALIAN BLACK ANGUS RIB EYE (ADD 18 TO THE SET)	40
<i>Roasted Shallots, Corn Ragout, Truffle Jus</i>	

DESSERTS

DARK CHOCOLATE BANANA	9
<i>Dark Chocolate Ganache, Passion Fruit Jelly, Banana Cream</i>	
LEMON TART	9
<i>Lemon Cream, Lime Chantilly, Marshmallow</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.*