

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

- ROASTED PUMPKIN VELOUTÉ** 🌿 17
Toasted Pumpkin Seeds, Herb Oil, Pesto
- SOUS VIDE MAYURA TOPSIDE CARPACCIO** 19
Cooked Quail Egg, Caper, Confit Cherry Tomato, Apple Pickle, Manchego Emulsion
- SMOKED COBIA CEVICHE** 19
Cobia, Red Radish, Pomelo, Shallot, Avocado, Passion Dressing
- CHARRED BABY ROMAINE** 18
Anchovy, Crispy Bread, Parmesan Cheese, Caesar Sauce
- CHICKEN SLIDER** 18
Marinated Chicken, Kimchi, Lettuce, Curry Mayo

MAINS

- SEAFOOD CASSEROLE** 20
*White Clam, Prawn, Sea Bass, Slow-Cooked Fennel,
Cherry Tomato, Tomato Concassé, Basil*
- AUSTRALIAN BLACK ANGUS TENDERLOIN** 22
*Beef Tenderloin, Rock Salt Baked Beetroot, Sunchoke Purée,
Miso Black Garlic, Red Wine Jus*
- GRILLED CHICKEN SUPREME** 20
Creamy Mashed Potato, Seasonal Vegetables, Mushroom Cream Sauce
- TRUFFLE POTATO GNOCCHI** 🌿 19
Truffle Paste, Crispy Leek, Roasted Almond Slices, Mushroom Jus
- AUSTRALIAN LAMB RACK (ADD 15 TO THE SET)** 48
Pumpkin Hummus, Green Pea Purée, Beetroot, Lamb Jus

DESSERTS

- BLACK FOREST** 9
*Cherry Compote, Chocolate Milk Chantilly, Caramel Rice,
Chocolate Sponge, Mixed Berries Sorbet*
- FIG PANNA COTTA** 9
Fig Panna Cotta, Vanilla Hong Kong Cream, Passion Sauce, Crumble, Vanilla 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.*