

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

ASPARAGUS SOUP	17
<i>63°C Egg, Crispy Panko, Aioli, Bacon, Basil</i>	
ROASTED APPLE AND GOAT CHEESE SALAD 🌿	18
<i>Apple, Marinated Tomatoes, Goat Cheese, Aged Balsamic Vinaigrette</i>	
CRISPY TIGER PRAWN WRAPPED IN KATAIFI	19
<i>Avocado, Quail Egg, Orange Jelly, Shellfish Emulsion</i>	
CURED SALMON	19
<i>Ikura, Beetroot Purée, Crouton, Baby Lettuce, Dill Mayonnaise</i>	

MAINS

LAMB MOUSSAKA	20
<i>Lamb Mince, Eggplant, Béchamel, Mixed Lettuce, Mint Yogurt</i>	
HONEY-GLAZED MISO SARDINE	22
<i>Cauliflower Purée, Sautéed Spinach, Ginger Oil, Chives</i>	
CRISPY PORK BELLY	22
<i>Sautéed Baby Bok Choy, Carrot Purée, Marinated Mustard Seeds, BBQ Sauce</i>	
BEETROOT RISOTTO 🌿	18
<i>Homemade Ricotta, Beetroot Purée, Parmesan Foam, Beetroot Powder</i>	
AUSTRALIAN BLACK ANGUS BEEF TENDERLOIN (ADD 15 TO THE SET)	50
<i>Mashed Potatoes, Sautéed Mushrooms, Black Garlic Miso, Red Wine Jus</i>	

DESSERTS

COFFEE MASCARPONE	9
<i>Lady Fingers, Coffee Chantilly, Mascarpone Cream</i>	
EXOTIC MILLEFEUILLE	9
<i>Crispy Puff Pastry, Mascarpone Cream, Fresh Mango and Papaya Fruits</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.*