

SET LUNCH

11:30am - 2:30pm

Monday to Friday

SOUP

Tomato Burrata Soup (V)

Tomato cream soup with freshly whipped burrata & croutons

OR

Porcini Mushroom Soup (V)

Morel and porcini mushroom, dried apricots, cordyceps

OR

+SGD 7 LOBSTER BISQUE

Rich and velvety crustacean bisque topped with lobster, zucchini and basil oil

MAIN COURSE

Chicken Ballotine

Free range chicken, butternut mousseline, black truffle, savoy cabbage parcel and pickled carrots

OR

Smoked Duck Pasta

Linguine pasta tossed in yuzu cream and leek bacon ragout. Topped with charred smoked duck and oranges.

OR

Pan Seared Salmon with Quinoa

Pan seared wild salmon served with organic quinoa, kimchi, pickled onion, edamame, heirloom tomato, sauce verte, topped with trout roe and edible flowers

OR

+SGD 10 for Beef Cheek

Angus beef cheek, crushed potatoes, stewed carrot, mustard caviar, aged balsamic and potato mustard foam

OR

Pesto Fusilli (V)

House made pesto, fried chickpeas, confit tomatoes, charred king oyster mushroom, finished with whipped burrata

BEVERAGES

Please Select a choice of the options below:

COFFEE

Capuccino, Latte, Americano, Espresso

(+SGD 1 for Ice or Oat Milk)

OR

TWG TEA

1837 Black Tea, Silver Moon, Creme Caramel

(+SGD 1 for Ice)

OR

+\$10 for WINE by the Glass

Choice of Prosecco, White wine or Red wine

DESSERT

+SGD 6 for Daily Cake Selection

Please kindly check the cake variety with our team



\$48++/pax