

## SET LUNCH

Fall Winter 2023

Tuesday - Friday, 12.00 pm - 3.00 pm



### STARTERS

Pressed poultry terrine, pickled pumpkin, chicken truffle jus

Lobster bisque, white fin prawn, gouda cheese toast

Torn burrata, parma ham, musk melon, balsamic vinegar

### MAINS

Rigatoni pasta, mediterranean mackerel roe, fried capers, arrabbiata sauce

Mediterranean sea bream, confit leek, fennel, marinated salmon roe

Aus. Angus beef shoulder 180g, roasted lettuce, pink peppercorn sauce

(+8)

### SWEETS

Chocolate-banana fondant, 70% dark chocolate sauce

Pumpkin tart, chantilly cream

2 Courses - 36 | 3 Courses - 46

Any 2 glass of wine - 20



### ADDONS

Smoked duck croquette, onion ginger puree (2 pcs)	8
Arg. wild caught prawn, garlic aioli (2 pcs)	12
Mex. green asparagus tempura, sea urchin bernaise	20
Sourdough bread (4 pcs), salted smoked garlic seaweed butter (w)	10

\* Prices are subject to 10% service charge and prevailing GST

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## WINE BY GLASS

*(any 2 glass - 20)*

Douglass Hill, California Usa, <i>Merlot</i>	17
Adobe, Casablanca Valley Chile, <i>Pinot Noir</i>	18
Douglass Hill, California Usa, <i>Pinot Grigio</i>	17
Adobe, Casablanca Valley Chile, <i>Sauvignon Blanc</i>	18
Contarini D.O.C Millesimato Extra Dry Prosecco , Veneto Ita, <i>Glera</i>	18

## BEER

Peroni Nastro Azzurro ( <i>330ml bottle</i> )	14
Guinness Draught Stout ( <i>440ml can</i> )	16

## COFFEE & TEA

Espresso, americano, coffee with milk	5
Pot of tea (earl grey, english breakfast, chamomile, moroccan mint)	5

## OTHERS

Coke, Coke Zero, Sprite, Singha Soda	6
Perrier Sparkling Water, Evian Still Water	7

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