LUNCH MENU

À LA CARTE

SEASONAL OYSTERS

FRESHLY SHUCKED ROCK OYSTERS ON ICE

Mignonette Vinaigrette, Lemon Wedges

½ DOZEN $30.55 | 1 DOZEN $56.65

APPETIZER

PAN-SEARED DUCK FOIE GRAS

Pineapple Coulis, Caramelised Figs, Aged Balsamic Glaze, Toasted Brioche

28

SEARED HOKKAIDO SCALLOP

Caviar, Apple & Fennel Salad, Black Garlic Aioli, Dashi Beurre Blanc

28

NORWEGIAN KING SALMON TARTARE

Lemon Gel, Trout Roe, Fried Shallots, Toasted Sesame, Pickled Radish, Sakura Ebi Cracker, Black Garlic Vinaigrette

20

CAESAR SALAD

Parmesan Cheese, Boiled Egg, Garlic Croutons, Caesar Dressing

18

Add-Ons Smoked Salmon +6.80, Chicken Breast +3.60, Parma Ham +6.80

HEIRLOOM CHERRY TOMATO SALAD

Feta Cheese Yogurt, Black Olives, Toasted Pine Nuts, Japanese Cucumbers, Sumac Onion Salsa

17

Add-On Burrata Cheese +5

WILD MUSHROOM SOUP

Chives, Porcini Soil, Truffle Oil

18

LOBSTER BISQUE

Chives, Roma Tomato Salsa, Garlic Croutons, Extra Virgin Olive Oil

19

vegetarian *gluten-free* *contains alcohol* *guéridon tableside service*

MAIN COURSE

IBERICO PORK COLLAR STEAK
Smoked Cauliflower Puree, Pickled Purple Cabbage, Mustard Pepper Sauce
32

LINE CAUGHT BARRAMUNDI
Confit Potatoes, White Corn Salsa, Mojo De Ajo Emulsion
38

CHICKEN BOURGUIGNON CASSEROLE
Ratte Potato Mousseline, Roasted Root Vegetables, Sautéed Button Mushroom
30

NEW ZEALAND ANGUS BEEF TENDERLOIN
Ratte Potato Mousseline, Roasted Carrots, Braising Jus, Mixed Herbs
43

Add-On Duck Foie Gras +14

BAKED BLACK EYE COD
Smoked Cauliflower Puree, Confit Fennel, Grenobloise Sauce
45

SAFFRON RISOTTO
Light Grilled Vegetables, Parsley Salsa, Charred White Corn, Chives
30

SPINACH & CASHEW RIGATONI
Ricotta Cheese, Parmigiano-Reggiano, Black Olives, Chives, Burnt Butter Beurre Blanc
30

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DESSERT

FRENCH STRAWBERRY TART
Balsamic Strawberry, Chantilly Cream, Honey Tuile, Salted Caramel Ice Cream
16

MISSISSIPPI MUD PIE
Coffee Ice Cream, Oreo Crust, Chocolate Sauce, Strawberry Compote
15

CRÊPES SUZETTE
Candied Orange Peels, Grand Marnier with Orange Sauce,
Vanilla Ice Cream
17

BREAD & BUTTER PUDDING
Vanilla Ice Cream, Warm Crème Anglaise Sauce
9.80

CHOCOLATE LAVA CAKE
Single Scoop of Vanilla Ice Cream
10.90

SEASONAL FRESH FRUITS
9.35

CHEF DE CUISINE: **CHEF RYAN NG**

FOR ENQUIRIES AND RESERVATIONS:
CHURCHILL@TANGLINCLUB.ORG

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