

LUNCH À LA CARTE 3-COURSE

Set Menu

SELECT ONE DISH PER CATEGORY:

(Entrée, Main and Dessert)

\$42.50

**SEASONAL OYSTERS
FRESHLY SHUCKED ROCK
OYSTERS ON ICE**

Mignonette Vinaigrette, Lemon Wedges

½ dozen \$30.55 | 1 dozen \$56.55

ENTRÉE

PAN-SEARED FOIE GRAS

À LA CARTE - 27

SET MENU (ADD-ON) - 16.50

Port Wine Glazed Cherry,
Crystallized Pistachios, Aged Balsamic

PAN-SEARED HOKKAIDO SCALLOP

À LA CARTE - 27

SET MENU (ADD-ON) - 16.50

Butternut Puree, Apple Fennel Salad, Salmon
Roe, Lemon Compote

SPICES CURED SALMON

À LA CARTE - 20

SET MENU (ADD-ON) - 9

Roasted Peanut, Red Onion, Trout Roe,
Charred Corn, Red Chilli, Lemon Gel
Spicy Lemongrass Coconut Broth

CAESAR SALAD

À LA CARTE - 18

SET MENU (INCLUSIVE)

Parmesan Cheese, Boiled Egg,
Garlic Croutons, Caesar Dressing

+6.80 Smoked Salmon

+3.60 Chicken Breast

+6.80 Parma Ham

GRILLED PEACH TOMATO SALAD ✓

À LA CARTE - 17

SET MENU (INCLUSIVE)

Goat Cheese Cream, Pickled Shallot,
Yellow Frisee, Pink Radish,
Homemade Honey Mustard

+6.80 Burrata Cheese

WILD MUSHROOM SOUP ✓

À LA CARTE - 18

SET MENU (INCLUSIVE)

Chives, Porcini Soil, Truffle Oil

✓ vegetarian

🍷 contains alcohol

MAIN

BAKED BLACK EYE COD

À LA CARTE - 45

SET MENU (ADD-ON) - 22

Puff Rice, Fregola Capsicum Stew,
Chorizo Sausage, Chives, Garlic Aioli

NEW-ZEALAND ANGUS TENDERLOIN

À LA CARTE - 43

SET MENU (ADD-ON) - 16.50

Parsnip Puree, Slow-Roasted Carrot,
Grilled King Oyster Mushroom, Beef Jus

LINE CAUGHT EUROPEAN SEABASS

À LA CARTE - 38

SET MENU (ADD-ON) - 15

Confit Potato, Sautéed Baby Spinach, Edamame
Bean, Bonito Beurre Blanc

NORMANDY BRAISED PORK BELLY

À LA CARTE - 32

SET MENU (INCLUSIVE)

Garlic Herbs Crumb, Mash Potatoes,
Baby Carrot, Grilled Cauliflower,
Garlic Aioli, Normandy Pork Wine Jus

SLOW-COOKED CHICKEN BREAST

À LA CARTE - 30

SET MENU (INCLUSIVE)

Mash Potatoes, Sautéed Wild Button Mushroom,
Asparagus, Cep Soil
Morel Sauce

SPINACH & CASHEW RAVIOLI ✓

À LA CARTE - 30

SET MENU (INCLUSIVE)

Cashew, Organic Baby Spinach,
Parmigiano-Reggiano, Black Olive,
Chives, Ricotta Cheese,
Burnt Butter Beurre Blanc

STUFFED PORTOBELLO MUSHROOMS ✓

À LA CARTE - 30

SET MENU (INCLUSIVE)

Chickpea, Green Lentil, Beyond Meat,
Organic Baby Spinach
Smoked Provencal Sauce

DESSERT

SCOTTISH TRIFLE 🍷

À LA CARTE - 15

SET MENU (INCLUSIVE)

Orange Whisky Lady Finger Sponge,
Citrus Custard, Raspberry Jam,
Vanilla Ice Cream

MANGO TART 🍷

À LA CARTE - 16

SET MENU (INCLUSIVE)

Fresh Mango Cube, Grand Marnier Cream
Pâtisserie, Mango Jelly,
Coconut Ice Cream

CRÊPES SUZETTE 🍷

À LA CARTE - 17.3

SET MENU (INCLUSIVE)

Candied Orange Peels, Grand Marnier with
Orange Sauce, Vanilla Ice-Cream

BREAD AND BUTTER PUDDING

À LA CARTE - 9.8

SET MENU (INCLUSIVE)

Warm Vanilla Sauce

CHOCOLATE LAVA CAKE

À LA CARTE - 10.9

SET MENU (INCLUSIVE)

Single Scoop Of Vanilla Ice-cream

SEASONAL FRESH FRUITS 🌱

À LA CARTE - 9.35

SET MENU (INCLUSIVE)