



# SET LUNCH

(Monday - Friday from 11am - 3pm, excluding Public Holidays)

## 2-COURSE SET LUNCH

Choice of any Main Course + Appetiser or Dessert

**\$29.90<sup>++</sup>**

## 3-COURSE SET LUNCH

Choice of any Main Course + Appetiser + Dessert

**\$34.90<sup>++</sup>**

**+\$3 for choice of Soft Drink / Juice / Still Water**

*(Coke / Sprite / Apple Juice / Orange Juice / Lime Juice / Cranberry Juice / Mango Juice)*

### Appetiser

Jerusalem Artichoke Velouté  
Walnut, Black Truffle Oil

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Garden Salad  
Mixture of Garden Greens, Black Olives,  
Cherry Tomatoes, Pickled Shallot, Feta Cheese,  
Mustard Vinaigrette

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Sakoshi Bay Oyster  
Asian Fine Herbs, Trout Roe, Ginger Dressing

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Seared Hokkaido Scallop  
*(add \$3)*  
Warm Spelt & Kale Salad, Crispy Padano, Truffle Dressing

### Add-On Option

*(for 2 persons and above)*

Grilled King Prawn \$15  
Ginger Soy, Petite Mesclun

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Grilled Japanese Squid \$18  
Ginger Soy, Petite Mesclun

### Main Course

Pan-Seared Salmon  
Stewed Savoy Cabbage, Mussel,  
Puffed Wild Rice, Light Mussel Cream

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Pan-Roasted Barramundi  
Potato & Creamed Leek, Crispy Shallot, Beurre Blanc

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Confit de Poulet  
Mushroom Ragout, Potato Puree, Onion Crumble, Beef Jus

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Honey Glazed Duck Breast  
Textures of Young Carrots, Shallot, Spiced Honey, Beef Jus

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Argentine Angus Ribeye Steak  
*(add \$6)*  
Asparagus, Roasted Potato, Onion, Beef Jus

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Porcini Mushroom Pasta  
Tagliatelle, Porcini Mushroom Ragout, Puffed Wild Rice,  
Padano Cheese

### Dessert

Cheese Cake

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Panna Cotta

All prices are subject to 10% service charge and prevailing government tax.