

Lunch À la Carte 3-Course Set Lunch

SELECT ONE DISH PER CATEGORY:

32.50

Or order À la Carte (individual prices as indicated)

ENTRÉE

PAN-SEARED FOIE GRAS (+16)

strawberry compote, balsamic reduction, salted granola

24

GRILLED OCTOPUS LEG (+12)

confit potato, rocket salad, paprika vinaigrette

22

SCOTTISH SALMON TARTARE (+8)

pickled cucumber, salmon roe, smoked aioli, yuzu miso

18

GRILLED ROMAINE SALAD

lemon, eggs, Manchego cheese, hazelnut, harissa dressing

16

CITRUS TOMATO SALAD

horseradish chantilly, black olives, feta cheese, basil leaves, citrus dressing

15

MUSHROOM SOUP

sautéed mushroom, garlic croutons, chives, truffle oil

16

ADD-ONS

Parma Ham 6 Smoked Salmon 6 Tiger Prawn 5

Avocado 3 Chicken Breast 3

 vegetarian

 guéridon tableside service

MAIN

SLOW-COOKED PORK BELLY

Provençale chickpeas, crispy pork crackling, cardamom jus
28

PAN-SEARED BARRAMUNDI

cauliflower couscous, parmesan tuiles, spiced tomato coulis
30

GRILLED CHICKEN THIGH

braised trumpet mushroom, creamy potato mousse, chicken jus
26

CHAR-GRILLED ANGUS TENDERLOIN (+15)

mashed potato, slow-roasted carrot, sautéed mushroom, beef jus
38

PAN-SEARED BLACK EYE COD (+20)

sautéed garlic spinach, edamame beans, shimeji, truffle emulsion
39

SPINACH RAVIOLI ✓

semi-dried tomato, garlic cream sauce, parmesan cheese, rocket leaf
26

HOMEMADE FALAFEL CURRY ✓

wilted baby spinach, edamame beans, dukkah spice, flat bread
26

DESSERT

TIRAMISU

ladyfinger, coffee syrup, mascarpone cheese, cocoa powder
13

MOLTEN PISTACHIO CAKE

sour cherry compote, chocolate sauce, vanilla ice-cream
14

BREAD AND BUTTER PUDDING

warm vanilla sauce
8.50

CHOCOLATE LAVA CAKE

single scoop of vanilla ice-cream
9.50

CRÊPES SUZETTE 

candied orange peels, Grand Marnier with orange sauce, vanilla ice-cream

15

SEASONAL FRESH FRUITS 

8

COFFEE OR TEA