



Executive Set Lunch Menu

Appetizer

Soup of The Day

A daily special soup created by Chef Heidi

Bruschetta

Marinated tomatoes, mozzarella pearls, olive tapenade and sweet basil

Fragrant Sweet Potato Fish Cake

Ginger, spring onions and fresh chili, kaffir lime mayonnaise

Charcuterie

Cured Italian meats, pickles, fig jam and toasted brioche

Octopus Charred with Smoked Paprika (Add \$12)

Spiced tomato jam, eggplant purée and fava beans

Main Course

Pumpkin and Parmesan Risotto

Roasted butternut pumpkin with butter and parmigiano

Tagliolini (Add \$12++)

Jumbo crab, white wine and lemon

Char-grilled Daily Market Fish

Tabouleh, organic whole grain red bulgur wheat, eggplant caviar

Charred Triple Spiced Chicken Thigh

Fire roasted red peppers aioli and petite herb salad

Twice Cooked Pork Collar

Bubble and squeak, sage and onion jus

Williams River Cross Bred Wagyu Flank 140g

400 Days Grain-fed MB 5/6

Semi dried Roma tomatoes and balsamic roasted button mushroom

Rangers Valley Black Market 100% Pure Black Angus Striploin 140g

300 Days Grain-fed MS 5+ (Add \$20++)

Semi dried Roma tomatoes and balsamic roasted button mushroom

Dessert

Origin Cakes

Please select your favourite creation

Malibu Coconut Cheesecake

Compressed pineapple, fresh mango and coconut crumble

\$34++ per person for 3-course set menu

\$44++ per person for 4-course set menu

Add \$8++ for a choice of daily juice selections

Add \$14++ for a glass of sparkling wine, house white or red wine

Sparkling wine – Prosecco

House White Wines: Grüner Veltliner/Riesling/Sauvignon Blanc/Furmint/Chardonnay

House Red Wines: Pinot Noir/Dolcetto/Cabernet & Merlot/Carménère/Malbec

Prices are in SGD, subject to 10% service charge and 7% GST

Above menu is only for reference. It is subject to change on a weekly basis.

