

EXECUTIVE SET LUNCH

2 Course | \$42++

1 Appetiser - 1 Main Course
OR
1 Main Course - 1 Dessert

3 Course | \$48++

1 Appetiser - 1 Main Course - 1 Dessert
(Dessert Inclusive Tea or Coffee)

Perfectly Paired Wine - Flights

Wine Flight of 2 Glass | \$25++
Wine Flight of 3 Glass | \$35++

Choices of Sparkling wine, White wine and Red wine based on Sommelier's selection.

Soft Drinks | \$7++
Coke, Coke Zero, Sprite, Perrier


Juices | \$8++
Apple Juice, Orange Juice

APPETISER

Josper Fired Harissa Prawn
Chickpea Hummus, Pomegranate, Mint, Zaatar, Citrus Vinaigrette
SH

Pearl Barley Soup
Russett Potato, Carrot, Celeriac, Leeks, Sourdough, Air Dried Beef
D, G

Sanchoku Organic Tenderloin Tataki
Heirloom Tomato, Chimichurri, Garlic Chips
D


Sustainable Greens Salad 
Locally Grown Tuscan Kale and Baby Spinach, Smoked Bacon Vinaigrette, Lardo, Hazelnut
D, P, T

MAIN COURSE

Charcoal Grilled Jeju Pork Loin
Charred Baby Gem, Pickled Shallot, Fig & Macadamia Relish, Kelp Noisette Butter
D, P, T

Linguine Pasta
Zucchini, Yuzu Kosho Cream, Smoked Scamorza, Toasted Almond
D, E, G, T

Mustard Glazed Signature Black Angus Striploin
Pomme Puree, Seasonal Vegetables, Crispy Rice Pops, Natural Jus
A, D, G

Pan Seared Sustainable Barramundi 
Prawn Consommé, Peas, Cherry Tomato, Confit Saffron Potato
SE, SH

Elevate with Origin Signature Beef Cuts

Sanchoku Organic, Grain Fed, Tenderloin 200g | \$34

Tender Valley, Grain Fed, Striploin 200g | \$38

Little Joe Angus, Grass Fed MB4+ 200g | \$48

Miyazaki Japanese A5 Wagyu Striploin 100g | \$52

DESSERT (Inclusive Tea or Coffee)

Cherry Bliss
Sacher Chocolate Sponge, Cherry Chocolate Creme, Preserved Cherries
A, D, E, G, T

Yoghurt Cloud
Chiffon Sponge, Lemon Foam, Fizzy Grapes, Sea Salt, Apple Tuille
D, E, G

Coffee or Tea
Single Espresso, Long Black | \$6++
Cappuccino, Latte, Flat White | \$8++

English Breakfast, Earl Grey, Chamomile, Peppermint, Green Tea | \$8++

A Alcohol | D Dairy | E Eggs | G Gluten | N Nuts | T Tree Nuts | P Pork | SE Seafood | SH Shellfish | S Soya | V Vegetarian

 Our produce and cuisine are Rooted in Nature, featuring the finest locally and ethically-sourced ingredients.

Prices are in SGD, subject to 10% service charge and prevailing government taxes. Menu is subject to change based on seasonality of ingredients. Shangri-La Singapore reserves the right to amend this offer without prior notice.