

Prix-Fixe Lunch

2 Courses - \$58 / 3 Courses - \$65

Coffee or Tea

MAG'S

Starters

Crab Grilled Little Gem, Trout Roe, Truffle Vinaigrette

Burrata Pomegranate Gel, Olive Soil

Scallops Cauliflower Velouté, Baby Crouton, Basil Oil
(with Caviar, additional \$12)

Octopus Tomato and Chorizo Coulis, Squid Ink Aioli
(Supplement \$5)

Foie Gras Terrine, Apple Compote, Port & Cognac

Charcuterie Jamon Serrano, Air Dried Beef, Duck Rillettes

Mains

Tartare Beef Tenderloin, French Fries

Beef 150 days Grain Fed Tenderloin, Mashed Potatoes, Buttered Spinach,
Veal Jus (Supplement \$8)

Lamb Classic Navarin, Root Vegetables, Pearl Onion

Pork Ibérico Ribeye, Sweet Potato, Mustard and Morel Cream

King Fish Eggplant Caviar, Mushroom Sauce Vierge

Risotto Boston Lobster, Asparagus, Sage Brown Butter
(Supplement \$5)

Desserts

Chocolate Fondant, Vanilla Ice Cream

Chocolate Tart, Mango Espuma, Popping Candy

Basil Panna Cotta, Raspberry Coulis, Fresh Summer Berries

Affogato Vanilla Ice Cream, Espresso,
(Amaretto, additional \$8)

Cheese Selection of farmed cheese (a la carte)

Sides and Bites

Mashed Potatoes \$16

Sautéed Vegetables \$22

Mesclun Salad \$12

French Fries \$8

Jamon Serrano (60g) \$16

Grilled Chorizo \$12

Sharing Platters (available for lunch & dinner)

Meat Platter (Tenderloin, Flank Steak, Pork Belly)
(Choice of one side) \$138

Sharing Platters (3 days advance notice)

Whole Duckling braised with olives (Serves 2-3 persons) \$128

Black Angus Prime Rib approx. 650gms
(Choice of one side) \$128

Sanchoku Wagyu Tomahawk approx. 1.3kg
(Choice of two sides) \$278

Razor Clams Saffron & Ricard Broth market price

Roast Suckling Pig (4-5kg) \$388

Dinner Menu

MAG'S

À la Carte

Starters

Crab	Grilled Little Gem, Trout Roe, Truffle Vinaigrette	\$24
Burrata	Pomegranate Gel, Olive Soil	\$18
Scallops	Cauliflower Velouté, Baby Crouton, Basil Oil (with Caviar (supplement \$12))	\$28
Octopus	Tomato and Chorizo Coulis, Squid Ink Aioli	\$28
Foie Gras	Terrine, Apple Compote, Port & Cognac	\$35
Charcuterie	Jamon Serrano, Air Dried Beef, Duck Rillettes (for 2)	\$35

Mains

Tartare	Beef, French Fries	\$38
Beef	150 days Grain Fed Tenderloin, Mashed Potatoes, Buttered Spinach, Veal jus	\$52
Lamb	Classic Navarin, Root Vegetables, Pearl Onion	\$42
Pork	Ibérico Ribeye, Sweet Potato. Morel & Mustard Cream	\$42
King Fish	Eggplant Caviar, Mushroom Sauce Vierge	\$42
Risotto	Boston Lobster, Asparagus, Sage Brown Butter	\$48

Desserts

Chocolate	Fondant, Vanilla Ice Cream	\$14
Chocolate	Tart, Mango Espuma, Popping Candy	\$15
Basil	Panna Cotta, Raspberry Coulis, Fresh Summer Berries	\$12
Affogato	Vanilla Ice Cream, Espresso	\$12
Cheese	Selection of farmed cheese (for 1)	\$30
	Selection of farmed cheese (for 2)	\$45

ALL PRICES ARE SUBJECT TO GST AND SERVICE CHARGE

