

SET LUNCH MENU

2 COURSES - \$34 | 3 COURSES - \$39
12 PM - 3PM

STARTERS (CHOICE OF 1)

Tender Pea & Leek Soup with Fresh Basil Oil 

New Zealand Octopus, Prawn, Fennel & Lime Salad

Chopped Salad with Tahini, Feta & Zaatar

Burrata, Chargrilled Grapes & Basil 

MAINS (CHOICE OF 1)

Chef's Signature Soba Noodles with Pistachios, Lime, Cardamon & Avocado 


Three Cheese Ravioli with Buttered Garlic Shrimps, Chardonnay Sauce

Seared Duck, Spiced Cherry Glaze, Orange Purple Cabbage

Harissa Marinated Beef Sirloin with Pepper & Lemon Sauce

DESSERTS (CHOICE OF 1)

Fresh Canadian Blueberry, Almond & Lemon Cake

Sweet & Salty Cheesecake with Cherries 

Vanilla Custard with Roasted Fresh California Strawberries & Rhubarb

Prices are subject to a 10% service charge & prevailing government taxes.