

# SET LUNCH

## ENTRÉE

### BURRATA CHEESE

Tomato, Strawberries in Maple Vinaigrette and Shiso Oil  
or

### CHAR-GRILLED OCTOPUS

Heirloom Potato, Artichoke, Tomato, Pesto

## SOUP

### CREAM OF CHESTNUT & APPLE

Hazelnut, Sherry Essence

## MAIN COURSE

### PAN-SEARED SALMON

Braised Black Lentils, Chorizo, Pomegranate  
or

### GRILLED US BEEF TENDERLOIN

Mashed Potatoes, Celeriac Tagliatelle, Red Wine Sauce  
or

### RISOTTO MILANESE

Saffron, Baby Vegetables, Wakame, Kale

## DESSERT

### SEASONAL FRESH FRUIT PLATTER

or

### MANGO CHEESECAKE

Mixed Berry Compote

COFFEE OR TEA

**3-COURSE \$270**

**4-COURSE \$300**

# SET LUNCH

## ENTRÉE

36 MONTHS AGED IBERICO HAM  
Cantaloupe, Caramelized Fig, Granola  
or

 ROAST CAULIFLOWER

Slow-cooked Egg, Romanesco Broccoli, Truffle Vinaigrette

## SOUP

 ROAST PUMPKIN

Baby Carrots, Capers & Raisin Dressing

## MAIN COURSE

ROAST ATLANTIC TOOTHFISH  
Spinach, Leek & Potato, Falafel  
or

BRAISED WAGYU BEEF CHEEK  
Whipped Potatoes, Wild Mushrooms, Red Wine Sauce  
or

 GRILLED AUBERGINE WITH CHEDDAR  
Baba Ganoush, Tomato Fondue

## DESSERT

SEASONAL FRESH FRUIT PLATTER  
or

LEMON MERINGUE TART  
Vanilla Sauce

COFFEE OR TEA

**3-COURSE \$270**

**4-COURSE \$300**



*Dish without meat or seafood*



*Contain Nuts*

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# SET LUNCH

## ENTRÉE

### TOMATO SALAD

Celtuce, Heart of Palm, Apple-Balsamic Dressing  
or

### ROAST BONE MARROW

Garlic Toast

## SOUP

### CAULIFLOWER

Onsen Egg, Truffle Vinaigrette

## MAIN COURSE

### GRILLED FLANK STEAK

Chimichurri, Parisienne Potatoes, Crispy Kale  
or

### GRILLED SALMON

Piperade, Lemon Confit, Extra Virgin Olive Oil  
or

### BAKED CELERIAC ROULADE

Leek and Potato, Parmesan, Truffle Vinaigrette

## DESSERT

### SEASONAL FRESH FRUIT PLATTER

or

### CHOCOLATE GANACHE

Raspberry Coulis

COFFEE OR TEA

**3-COURSE \$270**

**4-COURSE \$300**




*Dish without meat or seafood*



*Contain Nuts*

# SET LUNCH

## ENTRÉE

 BABY GEM SALAD  
Romesco, Yogurt Dressing  
or

DUNGENESS CRAB CAKE  
Celeriac Remoulade, Lemon Aioli

## SOUP

 CREAM OF MUSHROOM  
Grilled Maitake, Cep Powder

## MAIN COURSE

MISO BAKED COD  
Carrot and Ginger, Wakeme  
or

CHAR-GRILLED IBERICO PLUMA  
Flambe Bourbon Strawberries,  
Cherry Tomato Salsa  
or

 POTATO ROSTI  
Crème Fraîche, Truffle, Spring Onion Oil,  
Micro Greens

## DESSERT

SEASONAL FRESH FRUIT PLATTER  
or

BANOFFEE  
with Carmel Sauce

COFFEE OR TEA

**3-COURSE \$270**

**4-COURSE \$300**

# SET LUNCH

## ENTRÉE

 GRILLED ASPARAGUS

Preserved Lemon, Walnut Dressing  
or

SALMON GRAVLAX

Mixed Citrus Fruit, Chervil Crème Fraîche

## SOUP

 ROAST TOMATO

Vine Tomato, Pesto

## MAIN COURSE

PAN-FRIED COD FISH

Mixed Seafood, Saffron Mussel Sauce  
or

GRILLED CHICKEN BREAST

Braised Peas with Pancetta, Baby Gem Lettuce  
or

 VERMICELLI NOODLES IN MOREL STOCK

Mixed Mushrooms, Fried Egg

## DESSERT

SEASONAL FRESH FRUIT PLATTER

or

EARL GREY TEA MILK CHOCOLATE TRUFFLE

Forest Berry

COFFEE OR TEA

**3-COURSE \$270**

**4-COURSE \$300**

# SET LUNCH

## ENTRÉE

 BEETROOT SALAD

Mozzarella Cheese, Pecan Butter  
or

MUSSELS

Chopped Romesco, Parsley Oil

## SOUP

 LEEK AND POTATO

Fondant Potato

## MAIN COURSE

AMADAI FISH

Peach, Tomato Tartar, Tomato Consommé  
or

GRILLED LAMB RACK

Curried Crushed Potato, Piccalilli, Natural Lamb Sauce  
or

 OPEN RAVIOLI

Girolles, Asparagus, Cep Sauce

## DESSERT

SEASONAL FRESH FRUIT PLATTER

or

PASSION FRUIT LOAF CAKE

Hokey Pokey Ice Cream

COFFEE OR TEA

**3-COURSE \$270**

**4-COURSE \$300**