

SET LUNCH MENU

2-COURSE 28 • 3-COURSE 32

privégrill
THE UNIVERSITY CLUB

• STARTERS •

CAESAR SALAD

Baby gem, shaved parmesan, quail egg, garlic confit toast

FOREST MUSHROOM SOUP **V**

Garlic croutons, chopped parsley

CHICKEN & MUSHROOM RISOTTO (add 2)

Shaved parmesan, fine herb

CRAB CROQUETTES

Char-grilled lime, furikake, curry mayonnaise

PARMESAN-ROASTED CAULIFLOWER **V**

Lemon-thyme, garlic confit, grilled onion

• MAINS •

STEAK FRITES (add 4)

180g New Zealand grass-fed ribeye, veal jus

SLOW-ROASTED PORK BELLY **P**

Garden peas, lyonnaise potatoes, mustard cream sauce

FOREST MUSHROOM AGLIO OLIO **V**

Shaved parmesan, truffle oil

LEMON & THYME ROASTED CHICKEN

Corn-fed chicken, mashed potato, baby spinach, black pepper sauce

PAN-ROASTED ATLANTIC SALMON (add 4)

Dijon-maple butter sauce, capers, roasted cherry tomatoes, asparagus

• ADD SIDES •

SEASONAL GRILLED GREENS 4 **V**

TRUFFLE MASH 6 **V**

STRAIGHT CUT FRIES 6 **V**

(truffle / parmesan add 2)

• DESSERTS •

STICKY DATE PUDDING **VG N**

Gula Melaka caramel, walnuts, vanilla ice cream

CARROT CAKE **VG N**

Golden raisin, shredded pineapple, walnuts, coconut meringue

FRUIT TART **N**

Seasonal fruit, almond paste

VANILLA ICE CREAM FILLED MINI CHOUX PASTRY **N**

Chocolate & salted caramel sauce, baked almonds

CHOICE OF:
COFFEE or TEA

• BEVERAGE •

SAUVIGNON BLANC or MERLOT 8 | JUICE (Orange, Cranberry, Lime, Pineapple) 6