

# SET LUNCH MENU

2-COURSE 31 • 3-COURSE 35

## • STARTERS •

### CAESAR SALAD **P**

Baby gem, shaved parmesan, bacon bits, quail egg, garlic confit croutons

### FOREST MUSHROOM SOUP **VG**

Truffle oil, herb croutons

### GRILLED ASPARAGUS & FRIED SOUS VIDE EGG **P**

Puffed quinoa, shaved parmesan, house-cured bacon, sour cream sauce

### TEA-SMOKED DUCK WITH PARSNIP PUREE (add 2) **N**

Blackberry, herb oil, walnut, beetroot, cherry tomatoes, tuille

### MOZZARELLA & MOMOTARO TOMATO **V N**

Frisée salad, roasted sesame dressing

## • MAINS •

### FILLET MIGNON (add 4)

180g Australian grass fed beef, wilted baby spinach, roasted pumpkin puree, potato crisps, veal jus

### GRILLED LAMB CHOPS

Roasted baby carrots, garlic, thyme, creamy mashed potatoes, fine beans, lamb jus

### CREAMY SPINACH & SUNDRIED RAVIOLI **VG**

Homemade plant-based cream, fresh basil, chickpea parmesan cheese

### ROASTED CHICKEN BALLOTINE WITH PISTACHIO CREAM

Corn-fed chicken, confit potatoes, Brussels sprout, grain mustard

### CRISPY SKIN NORWEGIAN SALMON WITH POTATO GNOCCHI (add 4)

Sundried tomatoes, fava beans, duxelles

## • ADD SIDES •

SEASONAL GRILLED GREENS 4.5 **V**

TRUFFLE MASH 6.5 **V**

STRAIGHT CUT FRIES 6.5 **V**  
(truffle / parmesan add 2.5)

## • DESSERTS •

### PASSIONFRUIT SOUFFLE

Passionfruit crème anglaise, icing sugar

### STICKY DATE PUDDING **VG N**

Gula Melaka caramel, walnuts, vanilla ice cream

### PEACH MELBA **VG**

Fresh raspberry, cinnamon crumble, vegan vanilla ice cream

### CHOCOLATE BROWNIE **VG N**

Choco-caramel peanut brittle, candied popcorn, berry coulis

CHOICE OF:  
COFFEE or TEA

## • BEVERAGE •

SAUVIGNON BLANC or MERLOT 9 | JUICE (Orange, Cranberry, Lime, Pineapple) 6.5