

Set Lunch Menu

10 July to 13 July 2024

Seafood platter

*Half cut lobster, sea whelk, black mussels, Manila clams, shrimps and scallop
Additional 98 per person*



Smoked Australian duck supreme and Granny Smith apple salad

Purple fig jam and hazelnut with herb oil

or

Deep-fried tiger prawn cake with spicy mango salsa

Baby arugula and cranberry coulis

or

Jerusalem artichoke velouté

Grilled Italian sausage and bacon with potato



Slow-roasted U.S. beef striploin

Sautéed baby vegetables and pancetta with ox-tail merlot jus

or

Baked halibut fillet with truffle and celeriac

Herbed tomato fondant and creamy potato with beurre blanc

or

Guinea fowl leg and vegetable pithivier

Glazed broccoli and cherry tomato

or

Tagliatelle Aglio e Olio

Portobello mushrooms and green asparagus with Reggiano Parmigiano



Rich milk chocolate mousse with fresh citrus compote

Lemon cream with grapefruit and cocoa cream sauce

or

Mara des Bois strawberry mousse and fresh strawberry jam

Mascarpone cheese mousseline with rhubarb and raspberry coulis

Coffee, Teas

Petits fours

Weekdays 498 per person

Saturdays & Public Holidays 538 per person

Please inform our staff if you have any food allergies or intolerances.