



## JANUARY LUNCH MENU

Mondays - Fridays  
11:30am – 2:00pm

### PLATTERS

**Charcuterie 30**  
Premium Cuts, Condiments, Bread

**Artisan Cheese 30**  
Dried Fruits, Nuts, Bread

**Ibérico Ham 30**  
Crystal Bread, Tomato on Vine

### EXECUTIVE SET LUNCH

2 COURSES 28<sup>++</sup> | 3 COURSES 36<sup>++</sup>

#### STARTERS

**Seabass Carpaccio**  
Jalapeños, Kumquat, "Pico de gallo"

**Soft Boiled Egg**  
Young leek confit, Ham, Onion cream

← **Tiger Eggplant**  
Tarte tatin, Thai basil, XO sauce

#### MAINS

**Norwegian Salmon**  
Chinese chard, Water chestnut, Black pepper sauce

**Ibérico Pork**  
Du Puy Lentils, Sandy carrot, Mustard

← **Potato Gnocchi**  
Trumpet mushroom, Parmesan cream

#### DESSERTS

**Cheese of the day +5**

**Chocolate Mousse**  
Cacao nibs

**Pear Tart**  
Almond, Vanilla ice cream

### LUNCH SPECIALS

**Mediterranean Sea bass Papillote 48**  
Vegetables, Confit Lemon, French curry (allow 30mins)

**Caesar Salad 19**  
Grilled chicken, Egg, Parmesan, Crouton,  
Caesar dressing

**Steak Fries 55**  
Angus Ribeye 250g, Salad, Fries, Pepper sauce

**Pasta**  
Choice of:  
Spaghetti, Tagliatelle, Gluten Free

**Wagyu Burger 29**  
Emmental, Bacon, Tomato, Pickle, SO/ Sauce,  
Salad or Fries

← **Aglio Olio 16**

← **Pesto 22**

**Bolognese 28**

**Carbonara 28**

**Seafood arrabbiata 32**



Kindly inform our restaurant Ambassadors of any food allergies.  
All prices are in SGD and subject to 10% service charge & 7% GST.

VEGETARIAN ←