

**EXECUTIVE SET LUNCH**  
2 COURSES \$28 | 3 COURSES \$36



**Appetizers**

**Greenland Prawns**  
(Add on \$7)

Creme fraiche dill and lemon marinated served on  
toasted sourdough bread with quail egg

**Duck**

Duck terrine, homemade pickles and toasted sourdough

**Soup of the Day** ←

Based on seasonal vegetables from all over the region

**Heirloom Beetroot** ←

Charred over open fire with pomegranate and whipped ricotta cheese

**Mains**

**Fish of the Day**

From the local shores, served with green apple and fennel slaw

**Spring Chicken**

Marinated and roasted, served with salt-baked celeriac,  
crispy fresh baby gem and its cooking juices

**Wagyu Beef** 🌀  
(Add \$20)

200gm Flank steak MBS 5 with fresh flame-grilled broccolini,  
garlic chips and beef jus

**Cauliflower** ←

Steak served with cauliflower hummus and fresh herbs salad

**Dessert**

**SO/ Cookie Ice Cream Sandwich**

Madagascar vanilla ice cream in between double chocolate chip cookies

**Bread and Butter Pudding**

Served with a warm vanilla sauce and wild berries compote

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

CHEF'S SIGNATURE 🌀  
VEGETARIAN ←