



MODERN CLASSICS LUNCH

SET MENU

MONDAY TO FRIDAY

11AM - 2:30PM

2 - COURSE | \$42++ pp

3 - COURSE | \$48++ pp

CHOICE OF APPETISER

Caprese Salad (V)

Buffalo Mozzarella Cheese | Heirloom Tomatoes | Basil

Grilled Garlic Prawns & Sourdough

Red Sea Prawns | Garlic Butter | Parsley | Toasted Sourdough
**Supplementary \$8++*

Soup Du Jour “Ribollita”

White Beans | Buttered Croutons | Tomatoes | Basil | Pancetta
**Contains Pork*

Roasted Tomato Arancini (V)

Tomatoes | Paprika | Garlic Aioli | Parsley | Spanish Onion

Tuna Niçoise Salad

Quail Egg | Haricot Beans | Tomatoes | Rescoldo Potatoes
Olives | Spanish Anchovy

CHOICE OF MAIN COURSE

Braised Beef Cheek

Potato Puree | Roasted Carrots | Spinach | Red Wine Jus

Grilled Sea Bass

Herb Couscous | Fennel and Cress Salad | Tomatoes

Fried Pork “Cotoletta”

Pickled Cabbage | Braised Fennel | Apple Sauce
**Supplementary \$10++*

Wood-Fired Wagyu

Flank Steak 'Bavette' (200gms)

Roasted New Potatoes | Arugula | Parmigiano
Chimichurri Sauce | Smoked Salt Flakes
**Supplementary \$16++*

Pacherri Pasta

Chorizo | Spinach | Crème Fraîche | Cherry Tomatoes
**Contains Pork*

House-Made Tagliatelle

Braised Beef | Crème Fraîche | Black Pepper | Tomato Sugo

House-Made Seafood Spaghetti

Clams | Prawns | Mussels | Chilli | Garlic | Italian Parsley | Wine

CHOICE OF DESSERT

Chocolate Praline Cake

Chocolate Crumble | Vanilla Chantilly | Toasted Hazelnuts

Burnt Cheesecake

Lemon Crème Fraîche | Berry Coulis

Passion Fruit Tart

Fresh Seasonal Fruit | Mint | Dehydrated Lime Meringue

BEVERAGE SUPPLEMENTS

Non-Alcoholic Wine Alternative

\$12++ per glass

NON 1

Salted Raspberry & Chamomile

NON 5

Lemon Marmalade & Hibiscus

Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subjected to 10% service charge & prevailing government taxes.