



MODERN CLASSICS LUNCH

SET MENU
MONDAY TO FRIDAY
11 AM - 2:30 PM

2 - COURSE | \$42++ pp
3 - COURSE | \$48++ pp

5 SELECTION OF APPETISERS

Mediterranean Salad (V)

Watermelon | Japanese Cucumber | Red Onion | Herb Feta Cheese

Pan Con Tomate (V)

Fresh Tomato Coulis | Toasted Ciabatta

Cream of Cauliflower Soup

Burnt Cauliflower | Bacon Bits

Smoke Salmon Carpaccio

Grapefruit | Shallot | Radish | Citrus Dressing
Supplementary \$10++

Creamy Tuscan Garlic Prawn

Tiger Prawn | Creamy Garlic White Wine Sauce | Parsley
Supplementary \$12++

5 SELECTION OF MAIN COURSE

Pan-Seared Sea Bass

Spanish Mussels | Petit Pois | Potatoes | Fennel Cream Sauce | Herb Oil

Pan-Seared Smoke Duck Breast

Pumpkin & Carrot Puree | Roasted Red Chicory | Chicken Jus

House-Made Bottoni Cheese Pasta

Burnt Noisette Butter | Toasted Pine Nuts | Fried Sage

Slow Cooked Pork Belly (P)

Celeriac Puree | Charred Broccolini | Roasted Tomato on Vine | Pork Jus
Supplementary \$8++

king Island Steak Frites "Au Poivre" (200gm)

Fries | Black Pepper Sauce
Supplementary \$18++

3 SELECTION OF DESSERT

MAMA Tiramisu

Savoiardi Sponge Finger | Coffee | Bailey's Mascarpone

Berry's Soup

Yuzu Sorbet | Mix Berries Soup | Fresh Berries

Warm Valrhona Chocolate Brownies

Butter Scotch | Vanilla Gelato | Chocolate Hazelnut Soil
Supplementary \$6++

(MV) - Modifier Vegetarian | (V) - Vegetarian | (P) - Contain Pork

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