



MODERN CLASSICS LUNCH

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

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

6 SELECTION OF APPETISERS

Summer Salad (V)

Chopped Romaine | Corn Kernel | Heirloom Tomato | Red Onion | Blueberry | Lemon Vinaigrette

Tomato Bruschetta (V)

Fresh Tomato | Crostini | Basil

Mushroom Soup (V)

Wild Mushroom | Praline Brioche Toast

Prosciutto & Rock Melon (P)

Cured Prosciutto | Rock Melon | Mini Baby Mozzarella | Balsamic Glaze

Salpión de Marisco

Poached Octopus Leg | Poached Tiger Prawn | Steamed Mussels | Piquillo Peppers Shallots | Xeres Vinaigrette
Supplementary \$8++

Duck Rilette

Morello Cherry | Pickles | Sourdough
Supplementary \$10++

6 SELECTION OF MAIN COURSE

Roasted Haddock (P)

Chorizo Lentil Ragù | Mascarpone | Lemon

Roasted Whole Chicken Leg

Warm Potato Salad | Corn Succotash

House-Made Gigli "Lily" Pasta (V)

heirloom Tomato | Tomato Sugo | Cream | Basil

Home-Made Pappardelle

Braised Beef Cheek Ragù | Tomato Suace | Parmigiano Reggiano

Slow-Roasted Ibérico Pork Collar (P)

Celeriac Puree | Charred Leek | Caramalised Apple | Cider Reduction
Supplementary \$8++

Braised Beef Cheek

Parsnip Puree | Charred Scallion Gremolata
Supplementary \$18++

3 SELECTION OF DESSERT

Vanilla Panna Cotta (V)

Balsamic Strawberry | Strawberry | Honeycomb | Elderflower

Churros (V)

Cinnamon Spice | Salted Caramel | Vanilla Gelato

Warm Banana Cake (V)

Rum | Caramalised Banana | Crème Anglaise
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.