



MODERN CLASSICS LUNCH

SET MENU

MONDAY TO FRIDAY

11AM - 2:30PM

2 - COURSE | \$42++ p p

3 - COURSE | \$48++ p p

6 SELECTION OF APPETISERS

Classic Caesar Salad

Romaine Lettuce | Anchovy | Crouton | Caesar Dressing
Parmigiano Reggiano

Pan Con Tomate (V)

Fresh Tomato Coulis | Toasted Ciabatta

Cream of Cauliflower Soup (V)

Sunflower Seed | Chopped Chives

Prosciutto & Rock Melon (P)

Cured Prosciutto | Rock Melon | Mini Baby Mozzarella
Balsamic Glaze

Duck Rillettes

Pickles | Crostini
Supplementary \$8++

Creamy Tuscan Garlic Prawn

Tiger Prawn | Creamy Garlic White Wine Sauce | Parsley
Supplementary \$10++

6 SELECTION OF MAIN COURSE

Roasted Sea Bass

Spanish Mussels | Petit Pois | Fennel Cream | Herb Oil

Roasted Boneless Mediterranean Chicken

Turmeric Couscous | House Whipped Tzatziki

Home-Made Gigli “Lily” Pasta Amatriciana (V)

Heirloom Tomatoes | Tomato Sugo | Chilli Flakes | Parmigiano Reggiano

Home-Made Pappardelle Pasta

Braised Beef Cheek Ragu | Tomato Sauce | Parmigiano Reggiano

Slow-Roasted Ibérico Pork Collar (P)

Pomme Purée | Roasted Tomato | Charred Broccolini | Pork Jus
Supplementary \$8++

Steak Frites

King Island Sirloin (200gm) | Shoe String Fries | Mesclun Salad
Black Pepper Sauce
Supplementary \$18++

3 SELECTION OF DESSERT

Panna Cotta (V)

Strawberry Coulis | Fresh Strawberry | Amaretti Cookie Crumble

Honey Yogurt Mousse (V)

Caramel Walnut | Mascarpone

Salted Caramel Brownie (V)

Salted Caramel | Vanilla Gelato
Supplementary \$6++

ADD-ON SIDES

Toasted Sourdough (V)

Roasted Garlic Butter

\$10++

Parmesan Fries (V)

Smoked Aioli

\$14++

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

Set menus are crafted as a single dining experience per guest and are not available for sharing.
Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subject to 10% service charge & prevailing government taxes.