



MODERN CLASSICS LUNCH

SET MENU

MONDAY TO FRIDAY

11AM - 2:30PM

2 - COURSE | \$42++ pp

3 - COURSE | \$48++ pp

6 SELECTION OF APPETISERS

Classic Greek Salad

Heirloom Tomatoes | Japanese Cucumber | Kalamata Olives | Red Onion | Herb Marinated Feta Cheese

Tomato Bruschetta (V)

Fresh Tomato | Crostini | Basil

Mushroom Soup (V)

Crouton | Truffle Oil

Eggplant Parmigiana (V)

Smoke Scamorza Cheese | Tomato Sauce | Herb Oil

Crab Croquette

Marinara Sauce | Rocket Salad
Supplementary \$8++

Steam Clams

Clams | Chardonay | Garlic | Tomato | Parsley
Supplementary \$10++

6 SELECTION OF MAIN COURSE

Roasted Haddock (P)

Chorizo Lentil Ragù | Mascarpone | Lemon

Roasted Boneless Chicken Leg

Warm Potato Salad | Corn Succotash

House-Made Linguine Paşta

Smoke Duck Breast Cherry Tomato | Chilli Flakes | Parsley

Home-Made Bottoni Cheese Pasta (V)

Tomato Sauce | Mascarpone

Slow-Roasted Ibérico Pork Collar (P)

Mash Potato | Escalivada | Pork Jus
Supplementary \$8++

Roasted King Island Sirloin (200gm)

Mash Potato | Charred Broccolini | Roasted Tomato on Vine | Red Wine Jus
Supplementary \$18++

3 SELECTION OF DESSERT

Churros (V)

Salted Caramel | Vanilla Gelato

Berries Soup (V)

Yuzu Sorbet | Seasonal Berries

Basque Cheesecake (V)

Morello Cherry Coulis
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.