



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

Mediterranean Salad (V)

Cantaloupe | Cucumber | Red Onion | Sun-dried Tomato
Olives | Herb Feta Cheese | Sherry Vinaigrette

Forest Mushroom Velouté (V)

Black Truffle | Croutons | Parsley | Truffle Oil

Chickpea Falafel (V)

Mixed Garden Leaves | Hummus | Pomegranate
Extra Virgin Olive Oil

Crispy Potato Napoleon with Spanish Anchovies

Avocado | Quail Eggs | Smoked Aioli

Smoke Salmon Carpaccio

Rocket Leaves | Heirloom Mini Tomatoes
Fried Capers | Citrus Honey Mustard Dressing
Supplementary \$8++

Prosciutto & Mozzarella (P)

Mesclun Salad | Roma Tomatoes
Basil Pesto | Aged Balsamic Reduction
Supplementary \$8++

6 SELECTION OF MAIN COURSE

Ravioli of Porcini Mushrooms (V)

Mixed Mushroom Fricassee | French Cream | Beurre Noisette

Haddock à la Plancha

Ratatouille Provençale | Wild Arugula | Extra Virgin Olive Oil

Slow-Braised Chorizo Ragù & House-made Pasta (P)

Lentils | Pangrattato | San Marzano Pomodoro Sauce

Harissa Marinated Roasted Chicken

Oven-Baked Cherry Tomatoes | Garden Mixed Leaves | Tzatziki

Slow-Cooked Wagyu Beef Cheek

Buttery Potato Purée | Grilled Broccolini | Red Wine Jus
Supplementary \$18++ Per Pax

Grilled USDA PRIME Bone-In Ribeye 600g (For 2 Pax)

Roasted Potatoes | Garden Salad | Red Wine Jus | Capsicum Salsa
Supplementary \$40++ Per Pax
(Please Allow Up to 15-20mins Waiting Time)

3 SELECTION OF DESSERT

Lemon Curd Tart

Orange Segments | Meringue | Picked Thyme | Lime Zest

Honey Marinated Greek Yoghurt

Berries Compote | Crushed Pistachio | Caramelised Walnuts
Seasonal Berries

Warm Valrhona Chocolate Brownies

Orange Marmalade | Chocolate Hazelnut Soil | Salted Caramel
Vanilla Crème Chantilly
Supplementary \$6++

ADD-ON SIDES

Black Truffle Potato Purée	\$12++
French Butter Parsley	

Grilled Broccolini	\$12++
Crumbled Feta Toasted Almond	

Roasted Asparagus	\$14++
Grated Aged Parmesan Garlic Bread Crumbs	

Toasted Sourdough (V)	\$10++
Roasted Garlic Butter	

Parmesan Fries (V)	\$14++
Smoked Aioli	

(MV) – Modifier Vegetarian | (V) – Vegetarian | (P) – Contains 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.