



MODERN CLASSICS LUNCH

SET MENU

MONDAY TO FRIDAY

11AM - 2:30PM

2 - COURSE | \$42++ pp

3 - COURSE | \$48++ pp

6 SELECTION OF APPETISERS

Marinated Heirloom Tomato Salad (V)

Rock Melon | Cucumber | Red Onion
Sun-dried Tomato | Sherry Vinaigrette

Potato & Leek Velouté (V)

Caramelised Leeks | Toasted Almonds
Extra Virgin Olive Oil | Fresh Herbs

Smoked Salmon & Crispy Potato Napoleon

Japanese Cucumber | Shallot | Capers | Smoked Aioli
Garden Cress

Chickpea Falafel (V)

Mesclun | Hummus | Tzatziki | Pomegranate
Extra Virgin Olive Oil

Prosciutto & Mozzarella (P)

Rocket Leaves | Heirloom Mini Tomatoes
Sweet Basil Pesto | Aged Balsamic Reduction
Supplementary \$10++

Seafood Niçoise Salad

Tiger Prawns | Octopus | Spanish Anchovies | Tomatoes
Boiled Potatoes | Quail Eggs | Haricot Beans
Citrus Vinaigrette
Supplementary \$10++

6 SELECTION OF MAIN COURSE

Crispy Potato Gnocchi (V)

Black Truffle | Sauteed Seasonal Mushrooms
Cep Emulsion | Beurre Noisette | Fresh Herbs

Halibut à la Plancha

Oven-Baked Cherry Tomatoes | Roasted Asparagus
House-made Tomato Sugo | Crispy Capers | Extra Virgin Olive Oil

Herbes de Provence Roasted Chicken

Slow-Braised Ratatouille | Wild Arugula Leaves | Sherry Vinaigrette

Chorizo Pasta Rosa (P)

Cherry Tomatoes | Pangrattato | Cream
San Marzano Pomodoro Sauce | Smoked Paprika Oil

Slow-Cooked Wagyu Beef Cheek

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

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 & Orange Tart

Orange Marmalade | Fresh Orange Segments
Vanilla Crème Chantilly | Lime Zest

Warm Valrhona Chocolate Brownies

Mix Fresh Berries | Berries Compote
Toasted Almond Flakes | Thickened Yoghurt & Honey

Pistachio Tiramisu

Pistachio Mascarpone Cream | Toasted Sicilian Pistachio
Sponge Finger | Avanti Coffee
Supplementary \$5++

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.