



SET LUNCH

Two-course 48 - choice of one hot or cold appetiser, one main dish and one side
Three-course 58 - choice of one hot or cold appetiser, one main dish, one side and one dessert

MAGNUM BY THE GLASS

Double the indulgence every Monday to Friday with 1-for-1
wines poured from our selection of Magnum bottles

Signature Sourdough Bread, Seasonal Dip

Cold Appetisers

- Caesar Salad**
Croutons, Pancetta, Smoked Quail Egg
- Grilled Broccoli Rabe**
Organic Avocado, Tri-coloured Quinoa, Hazelnut, Labneh
- Applewood Smoked Burrata**
Cameron Highlands Heirloom Tomato, Apple Balsamic Vinegar, Basil
- Amberjack Ceviche**
Tangerine, Charred Shishito Pepper, Sea Grapes

Mains

- Char-grilled Tenderloin, Great Southern Pinnacle Beef, Southern Australia, 160g**
- Char-grilled Flat Iron Steak, Ranger Valley 'Black Market' Pure Black Angus Beef, Australia, 200g**
- Char-grilled Ribeye, USDA-certified Prime Beef, Texas, USA** +48
- Lumina Lamb Double Chop, Cap On, New Zealand**
- Pira Oven Roasted Half Corn-fed Chicken, Savel, France**
- Pira Oven Roasted Bangalow Sweet Pork Chop, Australia**
- Fish of the Day**
Burnt Lettuce Velouté, Sea Herbs
- Sanchoke Risotto**
Charred Broccolini, Candied Pine Nuts, Chives

Hot Appetisers

- Red Kuri Squash Bisque**
Pistachio Pesto
- Crispy Jumbo Lump Blue Swimmer Crab Cake (2 pcs)**
Black Garlic Aioli, Crispy Garlic

Sides

- Mashed Potatoes**
- Signature Truffle & Seaweed Fries**
- Charred Broccolini**
- Sautéed Seasonal Mushrooms**
Selection of Sauces & Mustards

Desserts

- Organic Apple & Cranberry Crumble**
Macadamia, Sulawesi Vanilla Ice Cream
- Smoked Grand Cru Chocolate Ganache Tart**
Vanilla Chantilly
- 665°F Affogato**
Sulawesi Vanilla Ice Cream, Nespresso Coffee
- Homemade Ice Cream & Sorbet**
(Please ask our team for daily selection)

Chef's Signature Vegetarian Alcohol Gluten Nuts Pork Dairy Shellfish Soy Sesame Seafood

All prices are in Singapore Dollars and subject to 10% service charge and 9% GST.