

Set Lunch

\$ 49 3-course
Appetiser, Main, Dessert

(VEGETARIAN)

Appetiser

Beetroot Carpaccio, Parmesan Chips,
Arugula Salad, Pine Nut Vinaigrette

Forest Mushroom Soup, Freshly Sliced Truffles

Main

Truffle Mushroom Risotto
Shaved Truffles, Fresh Mushrooms

Arrabiata Penne
Buffalo Mozzarella, Chili, Tomato Sauce

Truffle Spinach Spaghetti
Fresh Spinach, Shaved Truffles, Pine Nuts, Parmigiano

Dessert

Seasonal Fresh Fruits Platter

Chocolate Fudge Brownie, Peanut Butter Scotch Gelato

Set Lunch

\$49 3-course
Appetiser, Main, Dessert

Appetiser

Beetroot Carpaccio, Parmesan Chips,
Arugula Salad, Pine Nut Vinaigrette

Norwegian Smoked Salmon, Pickled Fennel Salad,
Lemon Dill Dressing

Forest Mushroom Soup, Freshly Sliced Truffles

Main

Grilled Sirloin, Baby Carrots & Asparagus,
Mashed Potatoes, Truffle Jus

BBQ Salmon in Banana Leaf with Peranakan Chili Crust,
Pineapple Cucumber Salsa, Pandan Infused Rice

Roasted Pork Chops, Broccolini,
Bacon & Sour Cream Potatoes, Brown Sauce

(+\$12) Pan Seared Cod, Baby Root Vegetables,
Truffle Mashed Potatoes, Red Wine Sauce

Dessert

Seasonal Fresh Fruits Platter

Chocolate Fudge Brownie, Peanut Butter Scotch Gelato