



# LICENCE TO LUNCH

23 SEP - 2 OCT 2022

KICK OFF THE GRAND PRIX SEASON WITH AN  
ARGENTINIAN INSPIRED 4-COURSE LUNCH

**\$68<sup>++</sup> PER PERSON**

(ADDITIONAL GLASS OF RED / WHITE / PROSECCO \$15<sup>++</sup>)

## APERITIVOS (SELECT 1)

### GRILLED ENDIVE SALAD

Manchego Cheese | Sweet Potato Chips |  
Red Wine Vinaigrette |  
Cherry Tomato | Sour Cream

### POACHED LOBSTER

Avocado | Lime Aioli | Micro Greens  
(Supplement \$15<sup>++</sup>)

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## SOUP (SELECT 1)

### ROASTED CORN SOUP

Mushrooms | Candied Pecan Nuts | Herb Oil

### 'CRILLO DE POLLO'

Argentinian Style Chicken Broth | Root Vegetables

All prices are subject to 10% service charge & prevailing government taxes. Kindly inform us about your dietary restrictions and/or food allergies upon ordering. All menu items are subject to seasonal availability.

## PLATO PRINCIPAL (SELECT 1)

### ASADO GRILLED WAGYU BAVETTE

Chimichurri | Char-grilled Palermo Peppers  
(Supplement \$18<sup>++</sup>)

### PLANCHA RED SNAPPER

Pickled Eggplant | Asparagus

### CHAR-GRILLED SMOKED-PAPRIKA MARINATED FREE RANGE BABY CHICKEN

Crushed Potato with Smoked Corn | Tomato Salsa

### ROASTED BUTTERNUT PUMPKIN

Provolone Gratin | Pomegranate Seeds |  
Honey Dressing Roasted Nuts | Herbs

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## POSTRE (SELECT 1)

### DULCE DE LECHE PANNA COTTA

Blueberries | Strawberry Blossom Ice Cream

### WARM DARK CHOCOLATE FONDANT

Chocolate Crumble | Orange | Espresso Caramel