

SET LUNCHEON MENU

3-Course Set Lunch \$58++

(Additional Glass of Red / White / Prosecco \$15++)

APERITIVOS (Select 1)

Roasted Pumpkin Soup (V)

Chili Flakes | Extra Virgin Olive Oil | Toasted Pumpkin Seeds

Sous Vide Chicken Breast Romaine Salad

Spanish Onion | Olives | Black Truffle Aioli

Marinated Heirloom Tomato and Feta Cheese (V)

Arugula Pesto | Toasted Walnuts | Aged Balsamic

Smoked Cured Salmon and Mud Crab

Japanese Cucumber | Shallot | Capers | Sour Cream *Supplement \$12++*

PLATO PRINCIPAL (Select 1)

Plancha Seared Sustainable Sea Bass

Celeriac Puree | Shaved Fennel | Citrus Vinaigrette | Micro Cress

Paprika Marinated Free Range Baby Chicken

Herb Roasted Baby Potato | Palermo Peppers | Green Chimichurri

Roasted Corn Risotto (V)

Aged Parmesan | Corn Kernels | French Butter | Herb Oil

Devesa Argentinian Grain-Fed Ribeye

Garlic Mashed Potato | Roasted Broccoli | Red Chimichurri

Supplement \$20++

Full Blood Wagyu Thick Skirt

Garlic Mashed Potato | Roasted Broccoli | Red Chimichurri

Supplement \$30++

POSTRE (Select 1)

Panqueques de Chocolate and Coffee

Buttery Crepes | Hazelnut Crumble | Strawberry Sorbet

Dulche de Leche Panna Cotta Mix Berries | Caramelised

Peach Compote | Vanilla

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.