



## GAUCHO SET LUNCH

<b>\$35</b> 2 COURSE	<b>\$45</b> 3 COURSE	<b>\$55</b> 4 COURSE
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Add-on Glass of Wine | Prosecco | Beer: \$15  
20% off for all Wines & Champagne by the bottle  
(Excluding of House Pours)

**2-Course: Select 1 Main + 1 Appetiser, Soup, or Dessert.**  
**3-Course: Select 1 Main + 2 other courses (Appetiser, Soup, or Dessert)**  
**4-Course: Includes Appetiser, Soup, Main, and Dessert.**  
*Items marked with a (+) require a supplement to the base lunch set price  
Guests may choose from the lunch set menu or order à la carte.  
\*Individual à la carte prices are listed beside each dish.*



### BREAD

Optional Add-ons (À La Carte Only)

#### Argentinian Bread Basket (5 Pcs) | 15

Chimichurri Butter | Braised Lentils

#### Choice of Bread:

Ciabatta Romana  
Pan de Campo

### APPETISER

#### Herbs and Juniper Smoked Chicken | 14

Garden Greens | Tomato Chutney | Green Chimichurri Aioli

#### King Salmon Gravadlax | 16

Shallots | Japanese Cucumber | Capers | Garlic and Lime Aioli

#### Seasonal Heirloom Tomato and Peach Salad (V) | 14

Spanish Onions | Sesame Crisps | Pesto

#### Grilled Provoleta (V) | 26

Roasted Heirloom Peppers | Confit Mini Tomatoes

#### Hand-Cut Beef Empanada | 5

Cumin | Aji Molido

#### Charred Corn Empanada (V) | 5

Mozzarella | Paprika | Béchamel

#### Patagonian Red Prawn Empanada | 5

Onions | Leeks | Cream Cheese

#### Beef and Corn Humita Tamales | 20

Braised Argentinian Beef Cheeks | Oregano | Cumin

+ Supplement \$10

### SOUP

#### Forest Mushroom Soup (V) | 14

Sautéed Mixed Mushrooms | Croutons | Chives | Truffle Oil

#### Caramelised Onion Soup | 14

Beef Stock | Italian Parsley | Extra Virgin Olive Oil

#### Lobster Bisque | 18

Crab Meat | Clam Meat | Chives | Extra Virgin Olive Oil

+ Supplement \$6

### MAIN COURSE

#### Sustainable Sea Bass a la Plancha | 32

Roasted Potatoes | Caponata Stew | Sweet Basil Oil

#### Free-Range Grilled Spring Chicken | 30

Corn Humita | Palermo Peppers | Green Chimichurri

#### Crispy Potato Gnocchi (V) | 35

Chanterelles | Porcini | Parmesan | Mushroom Emulsion

#### Plancha Seared Farmed Black Cod | 46

Caponata | Shaved Fennel | Citrus Vinaigrette

+ Supplement \$14

#### Argentinian Striploin 300g | 58

Roasted Garlic & Potato Purée | Broccoli | Red Chimichurri

+ 150g Supplement \$15

+ 300g Supplement \$30

#### Argentinian Ribeye 300g | 60

Roasted Garlic & Potato Purée | Broccoli | Red Chimichurri

+ 150g Supplement \$20

+ 300g Supplement \$40

#### Full Blood Wagyu Thick Skirt 200g | 55

Roasted Garlic & Potato Purée | Broccoli | Red Chimichurri

+ Supplement \$25

#### Roasted Tasmanian Grass-Fed Rack of Lamb | 55

Herb Roasted Potatoes | Garlic Chips | Mint Chimichurri

+ Supplement \$25

### SIDES

Optional Add-ons (À La Carte Only)

#### Crunchy Potatoes | 8

Paprika | Herbs | Aji Molido

#### Roasted Heirloom Carrots | 8

Honey | Chimichurri

#### Grilled White Corn | 8

Corn Humita | Provolone

#### Grilled Palermo Peppers | 8

Smoked Salt | Thyme

#### Criolla Salad | 8

Spanish Onions | Tomatoes | Citrus Vinaigrette

#### Roasted Asparagus and Broccolini | 8

Garlic Crisp | Tartar Sauce

### DESSERTS

#### Panna Cotta of Espresso & Dulce de Leche | 16

Whipped Chantilly | Vanilla Crumble

#### Hazelnut Praline Mousse Entremet | 16

Roasted Peach Compote | Italian Meringue

#### Dulce de Leche Alfajores (2 Pcs) | 5

House-Made Dulce de Leche

#### Chocolate Alfajores (2 Pcs) | 5

Chocolate Ganache

#### Coconut and Dulce de Leche Alfajores (2 Pcs) | 5

Desiccated Coconut

#### Conitos (2 Pcs) | 5

Butter Cookies | Dulce de Leche | Dark Chocolate

Kindly inform us about your dietary requirements and/or food allergies upon ordering. All prices are subjected to 10% service charge & prevailing government taxes.