



— IN RECOGNITION OF ADMINISTRATIVE PROFESSIONALS —
3-COURSE SET LUNCH

Tuesdays to Fridays, April
12 noon to 3.00pm (Last order: 2.30pm)

APPETISER

Chorizo Tart

baked chorizo sausage and roma tomato tart
burrata cheese espuma, baby romaine lettuce, vintage balsamic glazed

Duck Pate

smoked duck pate
oriental salads, grilled toasts, truffles vinaigrette

Vegetable Platter ✓

broccoli floret quinoa, marinated artichoke, grilled eggplant
feta cheese and semi dried tomato in pesto sauce

Mushroom ✓

forest mushroom velouté
garlic crostini, chive chantilly, cèpe-dusted

Chowder

fish chowder
flaky bacalao, herbed crouton, pernod foam

MAIN COURSE

Chicken

stuffed chicken with spinach and almonds
marinated in Moroccan spices, rosti potato, medley of vegetables,
natural chicken jus

Surf & Turf

char-grilled striploin of beef and cigar lobster
petit pois purée, market vegetables, béarnaise,
shallot sauce

Fish

baked rainbow trout fillet
aromatic herb green oil, parsnip mousselines, roasted vegetables
ikura caviar beurre blanc

Risotto ♡

green asparagus risotto, portobello mushroom, parmesan
in truffle emulsion, baby rocket

Pasta

stracci pasta, braised kurobuta pork cheeks ragù, pecorino cheese

DESSERT TROLLEY

Choice of One Dessert

Almond Peach Tart
Banana Pineapple Frangipane
Chocolate Crunchy Brownie Bar
Sour Cream Raspberry Velvet Cheesecake

♡ *vegetarian*

\$29.95

\$25.95 if you present an Administrative Business Card