

EXECUTIVE SET LUNCH

2-COURSE SET - \$39.50

(1 Cold or Hot Entrée + 1 Main)

3-COURSE SET - \$45.50

(1 Cold or Hot Entrée + 1 Main + 1 Dessert)

ENTRÉE

CAESAR SALAD 🍴

Parmesan Cheese, Boiled Egg, Garlic Croutons, Caesar Dressing

Add-Ons Smoked Salmon +6.80, Chicken Breast +3.60, Parma Ham +6.80

NORWEGIAN KING SALMON TARTARE (Set +5)

Lemon Gel, Trout Roe, Fried Shallots, Toasted Sesame, Pickled Radish,
Sakura Ebi Cracker, Black Garlic Vinaigrette

HEIRLOOM CHERRY TOMATO SALAD 🌿

Feta Cheese Yogurt, Black Olives, Toasted Pine Nuts, Japanese Cucumbers, Sumac Onion Salsa

Add-Ons Burrata Cheese +5

WILD MUSHROOM SOUP 🌿

Chives, Porcini Soil, Truffle Oil

LOBSTER BISQUE (Set +5)

Chives, Roma Tomato Salsa, Garlic Croutons, Extra Virgin Olive Oil

PAN-SEARED DUCK FOIE GRAS (Set +14)

Pineapple Coulis, Caramelised Figs, Aged Balsamic Glaze, Toasted Brioche

SEARED HOKKAIDO SCALLOP (Set +14)

Caviar, Apple & Fennel Salad, Black Garlic Aioli, Dashi Beurre Blanc

🌿 vegetarian

🌾 gluten-free

🍷 contains alcohol

🍽️ guéridon tableside service

MAIN COURSE

IBERICO PORK COLLAR STEAK (Set +5)

Smoked Cauliflower Puree, Pickled Purple Cabbage, Mustard Pepper Sauce

LINE CAUGHT BARRAMUNDI

Confit Potatoes, White Corn Salsa, Mojo De Ajo Emulsion

CHICKEN BOURGUIGNON CASSEROLE

Ratte Potato Mousseline, Roasted Root Vegetables, Sautéed Button Mushroom

ARGENTINIAN BEEF STRIPLOIN (Set +7)

Ratte Potato Mousseline, Roasted Carrots, Braising Jus, Mixed Herbs

Add-Ons Foie Gras +14

SAFFRON RISOTTO ✓

Light Grilled Vegetables, Parsley Salsa, Charred White Corn, Chives

SPINACH & CASHEW RIGATONI ✓

Ricotta Cheese, Parmigiano-Reggiano, Black Olives, Chives, Burnt Butter Beurre Blanc

DESSERT

FRENCH STRAWBERRY TART

Balsamic Strawberry, Chantilly Cream, Honey Tuile, Salted Caramel Ice Cream

MISSISSIPPI MUD PIE

Coffee Ice Cream, Oreo Crust, Chocolate Sauce, Strawberry Compote

CRÊPES SUZETTE ☞

Candied Orange Peels, Grand Marnier with Orange Sauce,
Vanilla Ice Cream

BREAD & BUTTER PUDDING

Vanilla Ice Cream, Warm Crème Anglaise Sauce

CHOCOLATE LAVA CAKE

Single Scoop of Vanilla Ice Cream

SEASONAL FRESH FRUITS ✓

CHEF DE CUISINE: **CHEF RYAN NG**

FOR ENQUIRIES AND RESERVATIONS:

CHURCHILL@TANGLINCLUB.ORG

✓ vegetarian

Ⓜ gluten-free

🍷 contains alcohol

☞ guérison tableside service