



# LUNCH MENU

## STARTERS

- HEIRLOOM TOMATO POMEGRANATE BURRATA SALAD** 22  
with toasted baguette, roasted pepitas, sliced almond, baby spring greens and fig jam
- CAESAR SALAD** 14  
romaine lettuce, bacon bits, parmesan cheese, fried capers, garlic croutons with caesar dressing
- add on:** 4  
grilled chicken or smoked salmon

## SANDWICHES/TARTINES

(all sandwiches and tartines are served with a side of salad or fries)

- PARMA HAM BURRATA CHEESE TARTINE** 18  
burrata cheese and parma ham on toasted sourdough
- AVOCADO SALMON TARTINE** 18  
smashed avocado, herb cream cheese, fried capers and smoked salmon on toasted sourdough
- LE CROQUE MONSIEUR** 16  
Paris ham, cheddar, parmesan and Gruyère cheese in crusty sourdough
- add on:** 4  
two fried eggs
- CLUB SANDWICH** 16  
double decker bread with bacon, grilled chicken, cheese, fried egg, tomato slices and lettuce
- \*vegetarian option available**
- BEAST BURGER** 18  
wagyu beef patty, bacon, gorgonzola, cheddar, tomato slices, lettuce, gherkins and caramelized onions
- add on:** 2  
one fried egg
- LOBSTER ROLL** 28  
Chunks of fresh maine lobster meat tossed with mayo, lemon juice and celery in butter brioche roll

## PASTA/RISOTTO

- WAGYU BEEF RAGOUT PASTA** 26  
wagyu beef cheeks, natural jus, crushed tomatoes, root vegetables and herbs
- SPAGHETTI VONGOLE** 20  
white clams & stock with garlic and parsley
- TAGLIATELLE AL SALMONE** 18  
smoked salmon, cream, cheese and poached egg
- SPAGHETTI BOLOGNESE** 16  
bolognese sauce
- PUMPKIN & MUSHROOM RISOTTO** 16  
sautéed fresh mushrooms with garlic and pumpkin puree

## DAILY SPECIAL 2 - COURSE SET LUNCH

# \$16

**STARTER and MAIN**  
or  
**MAIN and DESSERT**

available from 11.30am to 3.00pm

- GRILLED CILANTRO GARLIC OCTOPUS SALAD** 21  
mixed salad with boiled potatoes and baby heirloom tomatoes
- FRESH SALMON & ALASKAN CRAB SALAD** 24  
baby spinach & romaine lettuce, ikura, avocado, shredded nori and kani miso dressing

## CHARCOAL GRILLED

choice of one sauce and one side for all mains selection

- AUSTRALIAN ANGUS BEEF**
- TENDERLOIN** 250g 42
- STRIPLOIN** 250g 34
- RIB EYE** 250g 36
- BONELESS BEEF SHORT RIBS** 350g 42  
with pistachio and herb crust (slow cooked for 12 hours)
- BABY BACK RIBS** 400g 30  
pork ribs marinated with homemade BBQ sauce
- KUROBUTA PORK CHOP** 300g 36
- BABY LAMB RACK CHICKEN** 300g 48
- whole** 24
- half** 18

## FROM THE SEA

- PAN-SEARED BARRAMUNDI** 24
- PAN-SEARED SALMON** 24
- sauce (choose one)**
- red wine jus • black pepper jus • béarnaise
- white wine cream • chimichurri • blue cream cheese
- sides (choose one)**
- mesclun salad • onion confit • french fries
- creamy spinach • ratatouille • grilled US asparagus
- mashed potatoes • mushroom fricassée
- additional side or sauce** 6

## COLD CUT/CHEESE

- 1 METER BOARD** 58  
selection of 5 cold cuts & 5 cheeses
- HALF METER BOARD** 36  
selection of 3 cold cuts & 3 cheeses
- served with French baguette basket, olives, gherkin, crackers, dried fruits, honey, mixed nuts and pommery mustard
- COLD CUT PLATTER** 28  
selection of 3 cold cuts
- CHEESE PLATTER** 28  
selection of 3 cheeses
- cold cut selection:**
- paris ham • pork rilette • bresaola
- parma ham • duck rilette • capocollo
- chorizo • chambost saucisson
- cheese selection:**
- brie • camembert • goat cheese
- roquefort • emmental • grana padano
- gruyère • burrata
- TRIO DE RILLETES** 28  
salmon, pork and duck rillettes with crispy baguette
- PARMA HAM** 14  
Italian ham dry cured for 24 months (100g)

- QUINOA TABBOULEH** 14  
quinoa, sea salt, lemon juice, olive oil, feta cheese, garlic and mint leaves
- LOBSTER BISQUE** 16  
creamy emulsion with diced lobster
- CLASSIC ONION SOUP** 14  
beef consomme served with gratinated Gruyère crouton

## LOCAL DELIGHTS

- CRISPY PORK KNUCKLE** 22 36  
oven-roasted pork knuckle, with spicy thai nam jim sauce and sesame oil scented asian flavoured sauerkraut (half) (full)
- LOBSTER PORRIDGE** 38  
teochew-style lobster rice porridge in crab broth, baby abalone, crispy conpoy, bonito flakes, fried shredded ginger and scallion
- SAMBAL CLAMS SHANG MEE** 24  
crispy egg noodle with fresh manila clams in homemade sambal gravy
- HOKKIEN NOODLE** 14  
prawn stock braised yellow noodles and rice vermicelli, prawns, crispy baby squids, roasted pork, bean sprouts and chives
- CHICKEN CLAYPOT RICE** 16  
fragrant rice cooked in claypot with fresh chicken, chinese mushroom, preserved sausage and salted fish
- NASI GORENG** 18  
wok-fried sambal rice with prawns, chicken satay & peanut sauce, fried chicken, fried egg, achar and keropak
- SINGAPORE LAKSA** 14  
noodles in coconut and spicy dried shrimp broth, cherrystone clams, prawns, crispy tau pok, laksa leaves
- KUROBUTA CLAYPOT RICE** 18  
braised kurobuta pork belly served with soft boiled egg
- WOK-FRIED FRAGRANT MALA FRIED RICE** 18  
topped with fried egg and crispy kale

## HOMEMADE SWEETS

- MOLTEN CHOCOLATE CAKE** 15  
made with Valrhona Guanaja 70%, mini Magnum®
- BURNT CHEESE CAKE** 12  
served with choice of vanilla, strawberry or chocolate ice-cream
- THIN CRUSTED APPLE PIE** 10  
cinnamon caramelized apple pie
- CRÈME BRULEE** 10  
a rich custard infused with Madagascar vanilla
- THE PROFITROLE** 12  
choux pastry with vanilla ice cream and hot chocolate sauce
- LEMON TART** 10  
mixed berries coulis
- MOLTEN PEANUT CHOCOLATE CAKE** 15  
served with choice of vanilla, strawberry or chocolate ice-cream
- ORH NEE BRÛLÉE** 12  
yam paste with pumpkin and marmalade
- ICE CREAM & SORBET** 12  
3 scoops of ice cream or sorbet flavour: vanilla, chocolate, strawberry, mango, yuzu, lime

