



PRIME LUNCH HOUR JULY

Two-course 49 — Select one appetiser & one main
Three-course 59 — Select one appetiser, one main & one dessert

12PM – 2:30PM



APPETISER



Puglian Burrata

Caramelised Cherry Tomato,
Ramson Capers,
Black Olive, Croutons



Caesar Salad

Soft-Boiled Cage-Free Egg, You Tiao,
Pancetta, Aged Parmesan



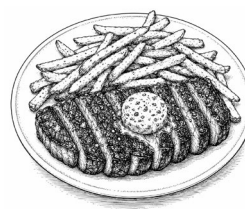
Yellowtail Kingfish Crudo

Moroccan Eggplant Salad, Harissa



Steak Tartare

Charred Pepper Paste,
Dashi Shoyu, Potato Crisps



MAIN



Steak Frites

True North Black Onyx Striploin,
Crispy Fries, Steak Compound Butter



Beef Burger

Dry-Aged Patty, Cheddar Cheese,
IPA-Braised Onion Jam, House Mayo,
Crispy Fries



Catch of the Day

Seasonal Fish, Peanut, Chilli & Tomato Salsa



Truffled Chicken Breast

Morel Mushrooms, Fennel, Fava Beans, Jus



Eggplant Parmigiana

Plum Tomato Sauce, Boursin Cheese,
Grana Padano



SWEETS



Roasted Pineapple

Coconut Sorbet, Dulce de leche,
a Madeleine



Buttermilk Panna Cotta

Raspberries,
Candied Pistachios



Affogato

Penang Vanilla Ice Cream,
Nespresso Coffee, Stroopwafel

Please inform our Service Team if you have any food allergy or dietary requirements.

Chef's Signature Locally Sourced Vegetarian Alcohol Spicy Gluten Soy Dairy Egg Nuts Sesame Shellfish Pork

All prices are in Singapore Dollars and subject to 10% service charge and 9% GST



PRIME LUNCH HOUR AUGUST

Two-course 49 — Select one appetiser & one main
Three-course 59 — Select one appetiser, one main & one dessert

12PM – 2:30PM



APPETISER



Puglian Burrata

Roasted Baby Beet, Mint,
Pumpnickel



Caesar Salad

Soft-Boiled Cage-Free Egg, You Tiao,
Pancetta, Aged Parmesan



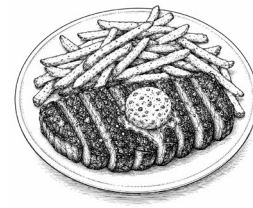
Shrimp Cocktail

Gem Lettuce, Grapefruit,
Marie Rose Sauce



Steak Tartare

Nduja, Capers, Crostini



MAIN



Steak au Poivre

True North Black Onyx Striploin,
Triple Kampot Peppercorn Sauce, Crispy Fries



Beef Burger

Dry-Aged Patty, Cheddar Cheese,
IPA-Braised Onion Jam, House Mayo,
Crispy Fries



Catch of the Day

Brown Shrimp, Broccoli, Preserved Lemon



Dingley Dell Pork Belly

Apple, Blackberry, Sage, Calvados



Josper Oven-Roasted Organic Cauliflower

Harissa, Pumpkin Seed Dukkah,
Roscoff Onion



SWEETS



Carrot Cake

Brown Butter Cream
Cheese Frosting, Pecans,
Pineapple Ginger Sorbet



Cheri's Lemon Cake

White Chocolate Mousse,
Lemon Sorbet, Aromatic Herbs



Affogato

Penang Vanilla Ice Cream,
Nespresso Coffee, Stroopwafel

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Chef's Signature Locally Sourced Vegetarian Alcohol Spicy Gluten Soy Dairy Egg Nuts Sesame Shellfish Pork

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PRIME LUNCH HOUR SEPTEMBER

Two-course 49 — Select one appetiser & one main
Three-course 59 — Select one appetiser, one main & one dessert

12PM – 2:30PM



APPETISER



Haji Lane's Falafel

Hummus, Pickled Onion,
Fresh Herbs



Caesar Salad

Soft-Boiled Cage-Free Egg, You Tiao,
Pancetta, Aged Parmesan



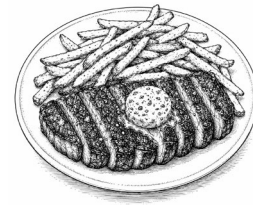
Josper Oven-Roasted Half-Shell Scallops

Laksa Compound Butter,
Lime, Sambal Ijo



Grilled Bone Marrow

Bacon Jam, Herb & Parmesan Crust,
Sourdough Bread



MAIN



Steak au Poivre

True North Black Onyx Striploin,
Triple Kampot Peppercorn Sauce, Crispy Fries



Beef Burger

Dry-Aged Patty, Cheddar Cheese,
IPA-Braised Onion Jam, House Mayo,
Crispy Fries



Catch of the Day

Crispy Artichokes,
Preserved Lemon Aioli, Fine Herbs



Roasted Half Chicken

Free Range GG Poulet,
Sour Cherry Panzanella, Madeira Thyme Jus



Wild Mushroom Risotto

Salted Ricotta, Walnut Pesto,
Pickled Ramson



SWEETS



Triple Chocolate Mousse

Fudge Brownie, Miso Caramel



100% Vanilla Cheesecake

Graham Crust, Fresh Berries,
Raspberry Whipped Cream



Affogato

Penang Vanilla Ice Cream,
Nespresso Coffee, Stroopwafel

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Chef's Signature Locally Sourced Vegetarian Alcohol Spicy Gluten Soy Dairy Egg Nuts Sesame Shellfish Pork

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