

# EXECUTIVE SET LUNCH

## EXECUTIVE

### APPETISER

Porcini Mushroom Soup

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Mesclun Salad with Olive Oil  
and Balsamic Dressing

### MAIN COURSE

Chicken Orecchiette Pasta  
with Sun Dried Tomatoes in  
Pink Sauce

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Barramundi Fish with Olive  
Capers and Anchovy Sauce

/

New Zealand Ribeye Pho

/

USDA Beef Gyudon with  
Kimchi and Onsen Egg

+1pc of Bone Marrow +12.9

+1pc of Foie Gras +12.9

### DESSERT

Dessert Of The Day

### DRINK

Soft Drink / Coffee / Tea

38

## PREMIUM

### APPETISER

Porcini Mushroom Soup  
with Truffle Oil

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Mesclun Salad with  
Roasted Wild Mixed Nuts

### MAIN COURSE

New Zealand Grass-fed  
Ribeye served with an  
Au Jus Sauce

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Crab Meat Fettuccine  
in Pink Sauce

/

USDA Ribeye Pho

### DESSERT

Classic Tiramisu

### DRINK

Soft Drink / Coffee / Tea

58

## LUXURY

### APPETISER

Porcini Mushroom Soup  
with Truffle Oil

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Keef Salad

### MAIN COURSE

USDA Ribeye PL Style

*\*Back by popular demand*

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Lamb Porterhouse

### DESSERT

Seasalt Brownie with  
Vanilla Ice Cream

### DRINK

Soft Drink / Coffee / Tea

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\*Lunch sets are not for sharing and are not available on public holidays, special occasions, or eve of these days.  
Menu items are subject to change due to seasonality and product availability.  
Prices are subjected to prevailing service charges and GST.