

EXECUTIVE SET LUNCH

*Choice of starter or soup, main course, dessert and freshly brewed coffee or tea*

Soup or Starter

SCC Mulligatawny Soup

(v) Potato Soup

Foie Gras

*Balsamic, apple gel, walnut crumble, chocolate, poached rhubarb*

Salmon Tartar

*Soy sesame dressing, puffed wild rice, avocado puree, radish, salmon roe*

(v) Beetroot Carpaccio

*Blackberry, goat cheese, tarragon pesto, pine nuts*

(v) Heirloom Tomato

*Burrata, brioche crisp, stone fruits, pine nuts, basil oil*

Main Course

Pan Seared Salmon

*Salmon, braised leek, pea puree, mushroom, lobster foam*

Grilled Tuna

*Tuna, nicoise salad, lemon vinaigrette*

Grilled Striploin

*Angus striploin, potato puree, parsley dill salad, capers, red wine jus*

Braised Lamb Shoulder

*Lamb shoulder, polenta, pea, mushroom and black truffle*

Chicken Breast

*Sous vide chicken breast, potato puree, asparagus, carrot, onion, corn, truffle jus*

(v) Vegetarian Bolognese

*Linguine, tomato sauce, impossible meat, parmesan cheese*

Dessert

Apple Crumble with Rum & Raisin Ice Cream

Fresh Fruits