



Executive Set Lunch

\$42/set

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

Starters or Soup

Smoked Chicken & Couscous

Grilled smoked chicken, couscous, apricot, pomegranate, lemon

Duck Rillettes with Foie Gras Terrine (Add \$6.00)

Orange marmalade, crispy sourdough, bouquet cress

Oyster & Parma Ham (Add \$6.00)

Freshly shucked oyster, caviar, yuzu dressing and grissini parma ham

Compressed Watermelon & Burrata Salad (V)

Honey pine nut, mint, basil cress and olive oil

SCC Mulligatawny Soup (V)

Rice puff, crispy shallot, scallion

Clam Chowder

Little neck clams, chives and basil oil

Main Course

Steak and Truffles Frites (Add \$12.00)

Angus beef entrecote, "Café de Paris" Butter

Grass Fed Braised Orange-Herbs "Lamb Osso Bucco"

Garlic infused sweet potato mousseline, grilled asparagus, pearl zucchini, wine reduction

Pancetta Rolled Pork Belly with Chorizo

Roasted celeriac, pumpkin puree

Chilean Sea Bass Papilote

Tomato, potato, zucchini wrapped with white wine and lobster butter

Boston Lobster Claw (Add \$6.00)

Creamed angel hair, shaved truffles, white wine broth

Beetroot Risotto (V)

Baked goat cheese, affilla cress

Dessert

Raspberry Soufflé with Icing Sugar Dash with Red Current

Classic Crème Brûlée with Vanilla Ice Cream

Coconut Mousse with Compressed Pineapple, Passionfruit Gel and Raspberry Crisp

Dark Chocolate Safiato Tart with Orange Sorbet and Raspberry Coulis