



Executive Set Lunch

\$42/set

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

Starters or Soup

Angus Beef Carpaccio

Pickle salsa, shaved parmesan, arugula salad, mustard dressing, balsamic- olive oil pearl

Ahi Tuna Niçoise

French beans, quail eggs, new potatoes, feta cheese, yellow frisée, crispy bread, sesame dressing

Galbani Burrata (V) (Additional of \$4)

Roma tomato carpaccio, garden yellow frisée, pesto, balsamic- olive oil vinaigrette

SCC Mulligatawny Soup (V)

Rice puff, crispy shallots, scallion

Crème Courgette Velouté (V)

Toasted almond

Main Course

Braised Beef Cheek (Additional of \$6)

Parsley potato mousseline, sauteed baby zucchini, natural gravy

Sage & Pancetta Chicken Roulade

Potato mousseline, mushroom ragu, green pepper crème sauce

'Argentine Spice' Pork Belly

Parmesan-potato dauphinoise, braised endives, mustard Pedro Ximenez sauce

Crispy Skinned Coral Grouper

Cauliflower puree, broccolini, saffron beurre blanc

Hokkaido Scallop, Roasted Pumpkin Risotto

Seared scallops, shaved parmesan cheese, toasted pumpkin seeds

Scrigni Ravioli Funghi Porcini (V)

Crème sauce, sauteed champignon mushroom, chili flakes

Dessert

Pistachio Parfait with Sable Breton

With fresh strawberry & white chocolate milk foam

Chocolate Crust Mango Cream Pie

With lychee sorbet & green tea gel

Lavender Crème Brûlée

With berries compote, lemon pistachio meringue crumb & ganache

Seasonal Fresh Fruit Platter (V)

Freshly brewed coffee or tea