



Executive Set Lunch

\$42/set

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

Starter or Soup

Wild Tuna Tataki

Keta Caviar | Yellow Frisee | Horseradish Cream | Seasoned Jelly Fish

Cold Soba Noodle Salad (V)

Corn Kernels | Cherry Vine Tomatoes | Swiss Mushrooms | Tofu | Soy Sesame Dressing

Hydroponic Arugula Salad (V)(N)

Pomegranate | Apple | Dried Apricots | Walnuts | Lemon-Honey Vinaigrette

SCC Mulligatawny Soup (V)

Rice Puffs | Fried Shallots | Scallions | Lemon Wedge

Cauliflower Velouté (V)

Pine Nuts | Chives

Main Course

Braised Black Angus Beef Short Ribs (Additional \$8)

Truffle Potato Mousseline | Royale Chives | Natural Jus

Crackling Pork Belly (P)

Truffle Potato Mousseline | Royale Chives | Mustard Grain Glaze

Oriental Drunken Chicken Roulade

Pumpkin Puree | Royale Chives | Natural Jus

Crispy-Skinned Wild-Caught Seabass

Pumpkin Puree | Baby Bok Choy | Dill White Wine Beurre Blanc

Creamy Wild Morel Gnocchi (V)

Porcini | Garlic Chips | Grana Padano Cheese

Tempura Tofu & Trio of Vegetables (V)

Portobello | Zucchini | Spinach | Garden Chips | Tomato Fondue

Dessert

Baba Au Elderflower (Contains Alcohol)

Fresh Mangoes | Chantilly Cream

Plum Bourdaloue (N)

Vanilla Gelato | Almond Frangipane | Fresh Berries

Orange Aiyu Jelly (V)(DF)(GF)

Orange Segments | Fresh Berries | Honey Syrup

Seasonal Fresh Fruit Platter (V)(LH)(GF)(DF)

Freshly brewed coffee or tea

22 June to 3 July 2026

Vegetarian

Light & Healthy

Contains Nuts

Pork

Gluten Free

Dairy Free

Chef's Recommendation

(V)

(LH)

(N)

(P)

(GF)

(DF)

(☁)

Please inform our Service staff if you have any special dietary restrictions or food allergies prior to placing your order.