



Executive Set Lunch

\$48/set

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

Starter or Soup

Caprese Crostini with Pesto (V)(N)

Bocconcini | Vine Tomato | Basil Cress | Pine Nuts | Homemade Pesto

Honey-Drizzled Watermelon with Wild Greens (V)(LH)

Garden Green | Feta Cheese | Chilli Flakes | Red Onions | Aged Balsamic Glaze | Honey

SCC Mulligatawny Soup (V)

Rice Puffs | Fried Shallots | Scallions | Lemon Wedge

Roasted Roma Tomato Velouté (V)

Semi Dried Tomatoes | Croutons | Chives

Main Course

Char-Grilled Beef Tenderloin, Sicilian Peperonata (🐾) (Additional \$8)

Lyonnais Potatoes | Lettuce | Peperonata | Red Wine Sauce

Spanish Iberico Pork

Lemon Herbs Couscous | Broad Beans | Lettuce | Pomegranates | Balsamic Glaze

Confit Chicken Leg (GF)

Lyonnais Potatoes | Lettuce | Sambal Sauce

Halibut Royale

Potato Puree | Lettuce | Sweet Chilli Emulsion

Risotto Alla Carbonara (P)

Bacon | Garlic Chips | Grana Padano

Farfalle Ai Funghi (V)

Grana Padano | Garlic Chips | Creamy Mushroom Sauce

Dessert

Chendol Panna Cotta (GF)

Coconut Panna Cotta | Azuki Beans | Palm Seeds | Mung Bean Jelly | Gula Melaka

Fraiche Strawberry Mousse (🐾)

Strawberry Mousse | Strawberry Compote | Chantilly | Strawberry Sorbet

Classic Tiramisu (Contains Alcohol)

Mascarpone Crème | Lady Finger Sponge

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

Freshly brewed coffee or tea

6 July to 17 July 2026

Vegetarian
(V)

Light & Healthy
(LH)

Contains Nuts
(N)

Pork
(P)

Gluten Free
(GF)

Dairy Free
(DF)

Chef's Recommendation
(🐾)

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