



## Executive Set Lunch

**\$42/set**

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

### *Starters or Soup*

#### **Shellfish Tian**

*Prawn | Jumbo Crab Claw | Cucumber | Potato Salad | Thousand Island Dressing*

#### **Tofu Escalope with Olive Salsa Verde (V)**

*Vine Tomato | Corn Rib | Baby Potato | Brown Rice | Watercress*

#### **Lentil Fritters with Mint Chutney (V)**

*Mango Salsa | Cashew Nuts | Garden Greens*

#### **SCC Mulligatawny Soup (V)**

*Rice Puff | Crispy Shallot | Fresh Scallion*

#### **Crème Butternut Squash Velouté (V)**

*Roasted Pumpkin Seeds | Cream*

### *Main Course*

#### **Pot Au Feu (French Beef Stew) (Additional \$8)**

*Pomme Puree | Peas | Baby Carrot*

#### **Lamb Rump**

*Herb Butter Potato | Broccolini | Red Wine Sauce*

#### **Smoked Magret De Canard**

*Pomme Puree | Asparagus | Griottines Wine Sauce*

#### **Norwegian Salmon**

*Potato Mousseline | Asparagus | Lemon Caper Sauce*

#### **Orecchiette (V)**

*Ricotta | Plant Based Ragu | Black Truffles | Grana Padano*

#### **Spinach Puree & Sauteed Mushroom Risotto (V)**

*Wilted Spinach | Mushroom | Grana Padano | Italian Parsley*

### *Dessert*

#### **Ivory White Chocolate Crème Bavaoise**

*Raspberry Sorbet | Candy Orange Peel | Passion Fruit Gel | Honey Tuile*

#### **Warm Banana Crumble Tart**

*Rum & Raisin Ice Cream | Salted Caramel | Chocolate Soil*

#### **Double Vanilla Crème Brûlée**

*Seasonal Berries | Crispy Almond Tuile*

#### **Seasonal Fresh Fruit Platter (V)**

**Freshly brewed coffee or tea**