



Executive Set Lunch

\$42/set

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

Starters or Soup

Sesame Crusted Yellowfin Tuna & Avocado (N)

Teardrop Pepper | Soy Pearls | Salmon Roe | Wasabi Soy Dressing

Oriental Smoked Duck Salad (LH)(N)

Cucumbers | Carrots | Scallions | Romaine Lettuce | Plum Dressing

Aged Balsamic Portobello & Eggplant Salad (V)(LH)(DF)(GF)

Garbanzo Beans | Sun-Dried Tomatoes | Spinach | Aged Balsamic Glaze

SCC Mulligatawny Soup (V)

Rice Puffs | Fried Shallots | Spring Onions | Lemon Wedge

Sweet Corn Velouté (V)

Garlic Croutons | Chives

Main Course

Australian Black Angus Beef Hanger (☁) (Additional \$5)

Potato Mousseline | Royale Chives | Gochujang Glaze

Pan-Seared Iberico Pork Fillet (P)

Potato Mousseline | Royale Chives | Red Wine Sauce

Slow-Cooked Chicken Ballotine

Potato Puree | Royale Chives | Red Wine Sauce

Pan-Seared Snapper With Breaded Oyster (N)

Couscous | Bok Choy | Fermented Black Bean Sauce

Tagliatelle With Creamy Mushroom (V)

Swiss Brown Mushrooms | Ricotta Cheese | Garlic Chips | Peas

Classic Vegetarian Lasagne (V)

Confit Tomato | Crisp Garlic | Grana Padano | Tuscany Pomodoro

Dessert

Strawberry Panna Cotta (GF)

Fresh Berries | Strawberry Basil Coulis | Strawberry Sorbet

Chocolate Lava Tart (N)

Vanilla Gelato | Chocolate Sauce | Chantilly Cream

Earl Grey Passionfruit Cake (☁)

Vanilla Sponge | Earl Grey Mousse | Passionfruit Gelée | Passionfruit Coulis

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

Freshly brewed coffee or tea

11 May to 22 May 2026

Vegetarian (V)	Light & Healthy (LH)	Contains Nuts (N)	Pork (P)	Gluten Free (GF)	Dairy Free (DF)	Chef's Recommendation (☁)
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Please inform our Service staff if you have any special dietary restrictions or food allergies prior to placing your order.