

SET LUNCH MENU

2 COURSE \$42/PER GUEST

ENTRÉE & MAIN + COMPLIMENTARY GLASS OF BLUE FROG WINE OR COFFEE OR TEA

OR

MAIN & DESSERT + COMPLIMENTARY GLASS OF BLUE FROG WINE OR COFFEE OR TEA

ENTRÉES

Duck consommé with coriander and mixed Asian mushrooms, foie gras duck tortellini with black bean sauce

Stack of crabmeat avocado with crème fraiche in gaspacho, file bake of green prawns in avocado purée

MAINS

Pan grilled red snapper and bugs tempura, served with bergedel potato & roast egg plant, red peppers, baby squash and tomato in coconut cream sauce

Marinated high country grain fed roasted pork fillet wrapped in bacon with caramelised spiced pear, creamy mash and Pommery mustard jus

Five spice braised veal shank and veal fillet with braised shitake mushrooms, broccolini and sweet chestnuts

DESSERTS

Orange brûlée with macadamia biscotti and marbled chocolate Grand Marnier cheesecake

Sticky date pudding and butterscotch sauce with apricot, walnut and white Belgian Callebaut chocolate in brandy tulip

THIS SET LUNCH MENU IS CHANGED EACH MONTH

EXECUTIVE CHEF - BENNY LOH | HEAD CHEF - IGOR TOMAS | CHEF DE PARTIE - KATELYN CARMICHAEL

GENERAL MANAGER - JAY PARKER

For special dietary requirements, please ask your Waiter