



PRIME LUNCH HOUR JANUARY

Two-course 49 - Select one appetiser & one main

Three-course 59 - Select one appetiser, one main & one dessert

Weekdays | 12PM – 2:30PM

APPETISER

骉 酒 杯 飲 Artisan Burrata from Puglia
Tomato, Rooftop Basil, Savoury Granola

骉 酒 杯 飲 Winter Pumpkin Chowder
Curly Kale, Smoked Almonds

🐟 House-Smoked Atlantic Salmon
Pickled Shallots, Daikon Cress, Relish

● 酒 Prime Cut Salad

Charred Black Angus Flank Steak, Crisp Romaine Lettuce,
Organic Avocado, Cage-Free Egg, Triple Mustard Vinaigrette

MAIN

酒 杯 飲 Steak Frites

Argentinian Black Angus Rump Cap, Crispy Fries, Steak Compound Butter

酒 杯 飲 Beef Burger

Dry-Aged Patty, Cheddar Cheese, IPA-Braised Onion Jam, House Mayo, Crispy Fries

酒 杯 飲 Catch of the Day

Seasonal Sustainable Fish, Pickled Clams, Pea Eggplant, Taro, Green Curry Velouté

酒 杯 Cage-Free Chicken Breast

Garlic Sprout, Roasted Garlic Purée, Burnt Lime

骉 酒 杯 飲 Chitose Tomato Risotto

Salsa Roja, Aged Parmesan

SWEETS

酒 杯 ● Grand Cru Chocolate Crème Brûlée
Custard Ice Cream

酒 杯 ● Soft-Centred Grand Cru Chocolate Fondant
Raspberries, Pistachio Gelato

酒 杯 ● Affogato

Vanilla Ice Cream, Nespresso Coffee, Stroopwafel

骉 Vegetarian 酒 Alcohol 飲 Gluten 杯 Nuts 汽 Pork 酒 Dairy 飲 Seafood ● Eggs

All prices are in Singapore Dollars and subject to 10% service charge and 9% GST



PRIME LUNCH HOUR FEBRUARY

Two-course 49 - Select one appetiser & one main

Three-course 59 - Select one appetiser, one main & one dessert

Weekdays | 12PM – 2:30PM

APPETISER

Caramelised Fig Carpaccio

5J Ibérico Ham, Whipped Ricotta, Aged Balsamic Vinaigrette

Sunchoke Velouté

Winter Truffle Salsa, Croutons

Crispy Blue Swimmer Crab Cake

Kimchi Rémoulade, Scallion

Cameron Highlands Heirloom Tomato Salad

Roasted Butternut, Pistachio, Ponzu Vinaigrette

MAIN

Steak Frites

Argentinian Black Angus Rump Cap, Crispy Fries, Steak Compound Butter

Beef Burger

Dry-Aged Patty, Cheddar Cheese, IPA-Braised Onion Jam, House Mayo, Crispy Fries

Catch of the Day

Seasonal Sustainable Fish, Bouillabaisse Stew, Fennel, Cherry Tomatoes

Cage-Free Chicken Breast

Butternut Squash Purée, Pommery Mustard & Tarragon Jus

Oven-Roasted Stuffed Aubergine

Bulgur, Heirloom Peppers, Tomatoes, Onions, Parsley

SWEETS

Eton Mess

Seasonal Berries, Crisp Meringue, Chantilly Cream

Hot Fudge Choux

Raspberries, Vanilla Ice Cream

Affogato

Vanilla Ice Cream, Nespresso Coffee, Stroopwafel



PRIME LUNCH HOUR MARCH

Two-course 49 - Select one appetiser & one main
Three-course 59 - Select one appetiser, one main & one dessert

Weekdays | 12PM – 2:30PM

APPETISER

Charred Baby Gem Lettuce
Labneh, Fine Herbs, Cashew Dukkha

Pira Oven-Roasted Plum Tomato Soup
Annie's All-Natural Crème Fraîche, Kalamata Olive

Binchōtan-Grilled Fremantle Octopus
Salsa Roja, Charred Lime

Tartare 'Surf & Turf'
USDA Black Angus, Yellowfin Tuna, Aged Kimchi, Soy-Cured Egg Yolk

MAIN

Steak Frites
Argentinian Black Angus Rump Cap, Crispy Fries, Steak Compound Butter

Beef Burger
Dry-Aged Patty, Cheddar Cheese, IPA-Braised Onion Jam, House Mayo, Crispy Fries

Catch of the Day
Seasonal Sustainable Fish, Root Celery, Beurre Blanc

Grilled Pork Jowl
Purple Cabbage Slaw, Charred Pineapple Salsa, Curry Leaf

Ancient Grain Risotto
Spelt, Barley, Heirloom Carrots & Butternut Squash

SWEETS

Chocolate Crèmeux
Hazelnut Crumble, Caramelised Banana

Greek Yoghurt Panna Cotta
Fewster's Honeycomb, Roasted Fig

Affogato
Vanilla Ice Cream, Nespresso Coffee, Stroopwafel