









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





   **Artisan Burrata from Puglia**
Tomato, Rooftop Basil, Savoury Granola

   **Winter Pumpkin Chowder**
Curly Kale, Smoked Almonds




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




  **Prime Cut Salad**
Charred Black Angus Flank Steak, Crisp Romaine Lettuce,
Organic Avocado, Cage-Free Egg, Triple Mustard 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, Pickled Clams, Pea Eggplant, Taro, Green Curry Velouté

   **Cage-Free Chicken Breast**
Garlic Sprout, Roasted Garlic Purée, Burnt Lime

     **Chitose Tomato Risotto**
Salsa Roja, Aged Parmesan

SWEETS

   **Grand Cru Chocolate Crème Brûlée**
Custard Ice Cream

    **Soft-Centred Grand Cru Chocolate Fondant**
Raspberries, Pistachio Gelato

   **Affogato**
Vanilla Ice Cream, Nespresso Coffee, Stroopwafel

 Vegetarian  Alcohol  Gluten  Nuts  Pork  Dairy  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 Rémolade, 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

Vegetarian Alcohol Gluten Nuts Pork Dairy Seafood Shellfish Eggs

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







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

 Vegetarian  Alcohol  Gluten  Nuts  Pork  Dairy  Seafood  Eggs  Gelatin

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