

Executive Set Lunch Menu

THREE-COURSE MENU AT S\$38++ PER PERSON

APPETIZER

Choice of one item

Always Vegetarian Soup of The Day 🌱

Ask what the kitchen is cooking today!

Burrata Salad

Watermelon, Parma ham, heirloom tomatoes, extra virgin olive oil

MAIN COURSE

Choice of one item

Sous Vide Chicken Breast

Slow-cooked chicken, asparagus, broccoli puree, black garlic, purple shiso

Grilled Fillet of Norwegian Salmon

Green pea puree, fresh green peas, grilled celeriac, Affilla cress

Plant based Impossible™ Bolognese 🌱

Fresh rigatoni pasta, locally grown basil cress

DESSERT

Espresso!!

Valrhona chocolate mousse and homemade mini magnum

Complete your meal

Alcohol-free Beverages:

- Big Drop alcohol-free Beer at S\$6 nett per bottle
- Naughty Organic Sparkling Chardonnay at S\$10 nett per glass