



SET LUNCH MENU

2 COURSES - \$54 | 3 COURSES - \$59

STARTERS (CHOICE OF 1)

Norwegian Fjord Trout Tartare with Burnt Butter & Almond

Delicate Norwegian fjord trout, finely diced and dressed with nutty burnt butter, toasted almonds, and a hint of citrus zest. Served with crisp microgreens and a drizzle of extra virgin olive oil.



Burrata, Chargrilled Grapes & Basil

Creamy burrata cheese served with sweet chargrilled grapes, fresh basil leaves, and a drizzle of aged balsamic and extra virgin olive oil. A harmonious balance of creaminess, sweetness, and herbaceous freshness.

MAINS (CHOICE OF 1)



Truffle Mushroom Risotto

Creamy carnaroli rice slowly cooked with wild mushrooms, finished with black truffle, parmesan, and herb oil.

Open-Fire Grilled Sirloin with Homemade Mustard & Roasted Garlic

Char-grilled sirloin, flame-kissed over open fire, served with our signature house-made mustard and slow-roasted garlic for a deep, smoky richness.

Pan Fried Norwegian Salmon with Grilled Gem Lettuce

Perfectly seared Norwegian salmon served with charred gem lettuce, lemon butter emulsion, and a hint of smoked sea salt. A fresh balance of crisp greens and buttery richness.

DESSERTS (CHOICE OF 1)

Lemon Meringue Tart

Layers of chocolatey cocoa sponge cake with rich chocolate ganache. Nut-free!

Valrhona Chocolate Fudge

Decadent Valrhona chocolate fudge with a rich, smooth, melt-in-the-mouth texture.



VEGETARIAN

All prices are subject to a 10% service charge and prevailing government taxes.