

## ✧ | Set Lunch Menu

A curated selection of our signature dishes

29 per person - choice of small eats and mains

All mains are served with steamed jasmine rice.

Monday to Friday: 12 noon–4.30pm (excluding special celebration days)

## Small eats

choose one

小吃

Steamed dim sum trio

精选三式点心

black truffle har gau

XO prawn and scallop shui mai

edamame and parsnip <sup>vg</sup>Vegan dim sum trio <sup>vg</sup>

纯素三式点心

edamame and parsnip <sup>vg</sup>golden squash and lily bulb <sup>vg</sup>

black pepper eryngii mushroom

shui mai <sup>vg</sup>

✧ Crispy duck salad +5 | 香酥鸭沙拉

pomelo, pine nut, shallot

Roasted pumpkin and organic spelt grain salad <sup>vg</sup> | 香烤南瓜有机古麦沙拉

mango and Thai chilli vinaigrette, preserved pumpkin, crispy sweet potato

## Mains

主菜

✧ Grilled Chilean sea bass in honey +10 | 蜜汁焗鲈鱼

edamame

Wok-seared silver cod in calamansi king soy sauce | 香煎银鳕鱼配酸柑烧汁

kumquat purée, micro coriander, truffle tuile

✧ Stir-fried black pepper beef fillet with Merlot | 蒜子黑椒牛菲力粒

sugar snap

✧ Spicy prawn <sup>g</sup> | 咖喱汁虾球

almond

Roasted chicken in satay sauce | 沙爹脆皮鸡

chestnut, peanut, mantou

Stir-fried plant-based chicken and sugar snap <sup>vg</sup> | 黑椒炒斋鸡

black pepper, red bell pepper

✧ Homemade egg tofu and aubergine claypot <sup>v</sup> | 豆腐茄子天白菇煲

shiitake mushroom, chilli, black bean sauce

## Add-ons

加配

Spring onion and egg fried rice <sup>v</sup> +6 per person | 葱花蛋炒饭

Upgrade from steamed jasmine rice. Minimum 2 guests

Stir-fried asparagus <sup>vg</sup> +8 | 清炒芦笋✧ Jivara bomb <sup>v</sup> +6 | 吉瓦那炸弹

hazelnut praline, milk chocolate, crispy pop

Chocolate and pear 'caviar' <sup>v</sup> +6 | 梨海琳巧克力“鱼子酱”

chocolate mousse, pear sorbet