



SET LUNCH MENU

3 Course \$48++ per Guest

1st August 2023 to 16th August 2023

STARTER

Yellow Fin Tuna Tartar in Soya Dressing Topped with Avocado

OR

Thin Sliced Beef Carpaccio with Black Truffle Paste & Shave Parmesan

OR

Homemade Fresh Potato & Leek Soup with Garlic Bread Croutons

MAINCOURSE

Penne Pasta in Pork Bolognese Sauce & Mushroom

OR

**Linguine Pasta with Boston Lobster Tail Cooked in Spicy Tomato Arrabbiata Sauce
(add \$14)**

OR

Braised Lamb Shank with Mashed Potato & Vegetables.

OR

Norwegian Salmon Steak with Rosti Potato & Saffron Sauce

DESSERT

Caramelized Vanilla Crème Brûlée with Fresh Berries

OR

Coconut Panna Cotta with Passion Fruit Sauce

OR

Freshly Brewed Avanti Coffee or Gryphon Tea

Complimentary Corkage Charge on Tuesday & Thursday not in Conjunction w/ other Promotions
We don't serve Tap Water, Only Mineral & Sparkling bottled water available @ \$9.00++ per 750ml per bottle Warm & Hot Water @ \$3.00++
Corkage Fee \$48.00++ per 750ml Wine Bottle & \$88.00 per Duty Paid Liquor
Management Shall not be liable for any damage to your personal items placed on the table
Prices are subjected to 10% service charge and 8% GST