



## SEMI-BUFFET LUNCH

Appetiser and Dessert Buffet **\$S28\***  
With a choice of Main Course **\$S38\***

### MAIN COURSES

#### ROASTED DUCK BREAST **NDA**

Mashed Potatoes, Berries Compote, Zucchini

#### BARRAMUNDI FILLET A LA PLANCHA **D**

Vine Tomatoes, Artichoke, Clam Jus

#### CHORIZO FLAT BREAD **DGP**

Bell Peppers, Onions, Olives, Mozzarella

#### MUSHROOM PENNE **DGV**

Rosetta Sauce, Mushrooms, Parsley

#### SLOW-BRAISED BEEF CHEEK PAPPARDELLE **DA**

Garden Peas, Bordelaise Sauce

*(Additional \$10)*

*Main courses are also available as a la carte selections.*

#### Chef's Signature

- |                          |                         |                           |
|--------------------------|-------------------------|---------------------------|
| <b>N</b> Contains Nuts   | <b>D</b> Contains Dairy | <b>A</b> Contains Alcohol |
| <b>G</b> Contains Gluten | <b>V</b> Vegetarian     | <b>P</b> Contains Pork    |

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



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### MAIN COURSES

 **ROASTED CHICKEN ROULADE** [D]  
Baby Potatoes, Corn

**PAN-FRIED HALIBUT FILLET** [D]  
Kale, Radish, Capers, Burnt Butter Sauce

**VIRGINIA HAM FLATBREAD** [D][G][P]  
Mushrooms, Chives, Kalamata Olives

**GARDEN VEGETABLE CANNELONI** [D][G][V]  
Tomatoes, Eggplant, Bell Peppers

**BEEF TENDERLOIN** [D][A]  
Root Vegetables, Pearl Onions, Natural Jus  
(Additional \$10)

*Main courses are also available as a la carte selections.*

 **Chef's Signature**

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### MAIN COURSES



#### DUCK LEG CONFIT **D**

Polenta, French Beans, Cherry Sauce

#### RED SNAPPER A LA PLANCHA **D**

Tapenade, Celeriac Remoulade, Vichy Carrots,  
Brussel Sprouts

#### PARMA ARUGULA FLATBREAD **D G P**

Mushrooms, Mozzarella

#### SAFFRON RISOTTO **D V**

Sundried Tomatoes, Watercress

#### GRILLED AUSTRALIAN BEEF STRIPLOIN **D A**

Asparagus, Mashed Potatoes, Espagnole Sauce  
*(Additional \$10)*

*Main courses are also available as a la carte selections.*



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### MAIN COURSES

#### ROASTED GARLIC SPRING CHICKEN [D]

White Bean Fondue, Sautéed Leek

#### SALMON FILLET A LA PLANCHA [N][D]

Pumpkin Puree, Squash, Citrus Vinaigrette

#### TUNA FLATBREAD [D][G]

Tomatoes, Onion, Mozzarella

#### SPINACH RICOTTA TORTELLINI [D][G][V]

Aubergine, Tomatoes, Basil Pesto Sauce

#### OSSO BUCCO MILANESE [D][A][G]

Fondant Potatoes, Grilled Baby Romaine  
(Additional \$10)

*Main courses are also available as a la carte selections.*

#### Chef's Signature

- |                                  |                                 |                                   |
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