



SEMI-BUFFET LUNCH

Appetiser and Dessert Buffet **\$S38***
With a choice of Main Course **\$S48***

MAIN COURSES

 **ROASTED DUCK BREAST A L'ORANGE** 

Mashed Potatoes, Beetroot

SEA BASS A LA PLANCHA  

Bok Choy, Cherry Tomato Confit, Olives,
Lemon Caper Sauce

ROSETTA PENNE   

Tomatoes, Mushrooms, Parsley

CHARGRILLED BEEF STRIPLOIN  

Roasted Vegetable Tian, Barbecue Sauce
(Additional \$10)

Main courses are also available as a la carte selections.

 **Chef's Signature**

 **Contains Nuts**  **Contains Dairy**  **Contains Alcohol**
 **Contains Gluten**  **Vegetarian**  **Contains Pork**

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



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MAIN COURSES

BRAISED CHICKEN LEG DA

Tagliatelle, Broccoli, Mushroom Tomato Sauce

SALMON A LA PLANCHA DA

Cauliflower Couscous, Lemon Caper Parsley Sauce

GARDEN CANNELLONI DGV

Zucchini, Eggplant, Bell Peppers, Bolognese Sauce

SLOW-BRAISED BEEF SHORT RIBS DA

Root Vegetables, Beef Jus

(Additional \$10)

Main courses are also available as a la carte selections.



Chef's Signature

- | | | |
|--------------------------------|-------------------------------|---------------------------------|
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| G Contains Gluten | V Vegetarian | P Contains Pork |

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MAIN COURSES

DUCK LEG CONFIT D

Polenta, French Beans, Cherry Sauce



PAN-SEARED TUNA LOIN D

Bell Pepper And Tomato Marmalade, Basmati Rice Pilaf

ACQUERELLO RISOTTO DAV

Saffron, Carrots, Watercress

GRILLED AUSTRALIAN HANGING TENDER DA

Fries, Salad, Béarnaise Sauce

(Additional \$10)

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MAIN COURSES

ROASTED CHICKEN BREAST **D P**

Savoy Cabbage Fondue, Pancetta, Mustard Sauce

RED SNAPPER FILLET A LA PLANCHA

Fennel, Orange, Cherry Tomatoes, Citrus Vinaigrette

SPINACH RICOTTA TORTELLINI **N D G V**

Zucchini, Eggplant, Tomatoes, Basil Pesto Sauce

OSSO BUCCO **D A**

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

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