



GRAZING MENU

(Every Saturday Lunch Only 12PM to 3PM)

\$48 ++ Appetizer & Main or Main & Dessert

\$.58 ++ Appetizer, Main & Dessert

APPETIZER

Salt Baked Beetroot (V)

Whipped Ricotta, Walnuts, Balsamic

Wood fired Bone Marrow

Flatbread, Gremolata, Anchovies

Beef Tartare

Sweet potato crisp, chive oil

MAIN COURSE

Iberico Secreto

Peperonata, Picked Mustard Jus

Lamb Rump

Carrot Gochujang, Pickled Heirloom Carrot

Wood Fired Aubergine (V)

Fermented Garlic, Sunchoke, Puffed Buckwheat

Sanchoku Wagyu Picanha

Watercress, Smoked Mashed Potatoes (Supplement \$20)

DESSERTS

Berry Bomb

*Strawberry crème Brule, Raspberry Cream, Strawberry Confit,
Berry coulis Sphere, Blueberry Powder, Blueberry Lemon Coussonnée*

Chocolate Madness

*Chocolate Almond Cake, White Chocolate Sabayon Chocolate Soil,
Chocolate Pop Ice Cream*

Please approach our Talent if you have any dietary restrictions

This offer is not applicable for any discount

FREE FLOW BEVERAGE PACKAGE

Free Flow available at \$88++ for 3 hours, inclusive of Moët & Chandon Brut, Wines, Spirits, Cocktails and Beer

Inclusive of:

White

Terrazas Altos Del Plata Chardonnay, Argentina

Red

Terrazas Altos Del Plata Malbec, Argentina

Rosé

Chateau d'Esclans The Beach Rosé by Whispering Angel, France

Beer

*Brewdog IPA, Scotland
Hoegaarden Bitnier, Belgium Tiger*

Timeless Cocktails

Apple Smoked Negroni

Tanqueray No. Ten, Campari, Dolin Rosso, Apple Brandy, Apple Smoked Woods

Perfect Manhattan

Michter's Single Barrel Rye, Dorlin Secco, Dorlin Rosso, Angostura Bitters

Old Fashioned

Maker's Mark Bourbon, Angostura Bitter Maple

Prices are in Singapore dollars, subject to 10% service charge and prevailing government taxes.

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