



BY ZEEKRI

SET LUNCH MENU

1ST COURSE

FIG OLIVE TAPENADE

Toasted baguette topped with tapenade made of fig and mix olives accompanied with feta cheese.

BALSAMIC GLAZED MUSHROOM SALAD

Warm mushroom, cherry tomato and mesclun salad dressed with apple onion vinaigrette

TRUFFLE MUSHROOM SOUP

Earthy, creamy, and rich mushroom soup drizzled with aromatic white truffle oil served alongside with toasted bread.

2ND COURSE

SEABASS PAPILOTE

Grilled seabass wrapped in parchment paper with fennel, capers, cherry tomato, baby potato and sliced lemons.

MUSTARD CHICKEN

Grilled chicken doused in mustard sauce, served with seasonal vegetables and French onion rice.

SEAFOOD AGLIO OLIO

Prawn, squid, clam and spaghetti tossed in garlic oil and chilli.

PASTA AI FUNGHI

Sautéed mushroom and spaghetti tossed in basil pesto.

3RD COURSE

BREAD BUTTER PUDDING

Served with cinnamon vanilla sauce

MEDALIENES

Served with mix berry compote

PROFITEROLES

Served with chocolate sauce


BEVERAGE

AMERICANO OR TEA

2 - COURSE MEAL @ \$25++/PAX

3 - COURSE MEAL @ \$30++/PAX

 Chef recommendation

 Vegetarian-friendly

Valid from Monday to Friday, 1130am to 230pm. Except weekend and public holiday. Other T&C apply.

Prices are subjected to a 10% service charge and prevailing government tax.

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