

# SET LUNCH

## STARTERS

Mixed grain salad with feta, rocket and hummus  
Sashimi hamachi, dashi dressing, grated horseradish and mayonnaise  
Steak tartare, edamame beans, sesame seeds and lavosh crackers

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## MAINS

Braised beef cheeks, mashed potatoes and gremolata  
Battered cod, fat chips, marrowfat peas, tartar sauce  
Semolina pasta, spiced tomato sauce, mozzarella and basil pesto  
Rib eye steak 10oz/280g (supplement \$148)

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## SIDES

Hand cut chips \$68 / Mixed green vegetables \$48 / Mixed salad \$48 / Creamed corn \$68

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## DESSERTS

Sticky toffee pudding, muscovado caramel, clotted cream  
Pineapple carpaccio, passion fruit, coconut sorbet  
Chocolate semifreddo, hazelnut praline and vanilla Chantilly cream

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**All set lunch selections include regular coffee or tea**

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## DRINKS

Bubble bee – kamm and sons, lillet blanc, sparkling wine, fresh grapefruit, thyme \$98  
L M C – lychee juice, melon juice, cranberry juice, sakura syrup, lime juice, lychee fruit, thyme \$78  
Glass of house white wine / red / sparkling wine for \$48  
Fresh juice for \$28

**\$198 per person**

Plus 10% Service Charge



**中国建设银行(亞洲)**  
China Construction Bank (Asia)

Enjoy **5X** Bonus Points with your **CCB (Asia) Credit Card**  
at participating restaurants during Restaurant Week!

Terms and conditions apply.