

V E N U E



## Dine in Lunch Set

(available from Monday to Friday only)

**\$35++ per pax**

### Choice of mains

#### Beef Chuck

*wood grilled chuck, porcini salt, truffle emulsion*

Or

#### Chilean seabass (supplement \$6)

*mushroom-bacon ragout, truffle yuzu butter sauce*

Or

#### De Raza Iberico Pork

*pork collar, kebab spice, sumac onions, almond muhammara*

(All choice of mains include fries)

### Choice of dessert

#### Tiramisu

*kahlua, wild cherry in kirsch*

Or

#### Blood Orange

*sorbet, honey mascarpone, crumble*

Coffee or Tea (Supplement \$3)

\*10% off for early lunch (11.30a.m - 12.00p.m)

**All prices are subject to 7% GST and 10% service charge. Dishes are subject to availability.**

V E N U E



## Dine in Lunch Set

**\$26++ per pax**

### Choice of Sandwiches

#### **Pide'O' Fish**

*Tempura hake, squid ink tartare sauce, tobiko, aged cheddar and iceberg*

**Or**

#### **Fried chicken**

*Buttermilk fried chicken, iceberg, spicy mayo*

All choice of sandwiches include fries and chicken noodle broth  
(orecchiette, gremolata and veggies)

Coffee **or** Tea (Supplement \$3)

\*10% off for early lunch (11.30a.m - 12.00p.m)

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## DINE-IN LUNCH & DINNER MENU

### TOAST

- Heritage sourdough & Turkish pide, za'atar  
\$6
- Foie gras mousse, heritage sourdough  
\$12
- Seasonal mushrooms, truffle oil, Turkish pide, za'atar  
\$8
- "taramasalata", mentaiko xo, labne, tobiko, crispy quinoa  
\$14
- Gordon's pesto, burrata, truffle honey, parma ham, basil oil  
\$15
- House made sundried tomato bread, Dandaragan Estate Extra virgin olive oil  
\$2.5

### FRITTI & GREENS

- Chicken noodle broth (orecchiette, gremolata and veggies)  
\$7
- Fried barramundi wings, chong qing spice, spicy mayo  
\$12
- Farro, mushroom konbu butter, poached egg, parmigiano reggiano  
\$15
- Silken tofu, le Jardin de Rabelais tomatoes, mesclun, sesame dressing  
\$13
- Roasted cauliflower, jeweled salad, mint yoghurt  
\$16
- Heirloom tomato salad, burrata, "capreses" vinaigrette, heritage sourdough  
\$15
- "Caesar salad", anchovy dressing, mollet egg, tobiko, parmigiano Reggiano  
\$12

### RAW, CURED

- Parma ham, fourme d'ambert, nashi pear, arugula, balsamic dressing  
\$16

### PASTA

- Cold pasta, konbu, truffle oil  
\$24
- Sakura ebi, angel hair pasta, konbu, chili  
\$28
- Cold pasta, shaved abalone, konbu, truffle oil  
\$32

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# DINE-IN LUNCH & DINNER MENU

## SANDWICHES

(available for lunch only)

Buttermilk fried chicken, ice berg, spicy mayo

\$21

Tempura hake, squid in tartarte sauce, aged cheddar, iceberg

\$24

## MEAT & SEAFOOD

Half chicken alla diavola, pickled red cabbage, Calabrian chili oil

\$26

Iberico pork collar chop, kebab spice, sumac onions, almond muhammara

\$28

36 hour duck confit, truffle emulsion, mesclun, lemon-mustard vinaigrette

\$24

12 hours braised lamb foreshank, spicy-burnt pepper sauce, bun

\$30

Stockyard farms ribeye, anchovy butter, charred pickled chicory

\$58

Wood grilled Brandt farm beef chuck, porcini salt, truffle emulsion

\$39

Chilean seabass, mushroom-bacon ragout, truffle yuzu butter sauce

\$38

Grilled octopus, smoked eggplant, sesame, capers, burnt butter

\$27

pan seared foie gras, poached egg, maitake mushroom, cep sauce

\$27

Braised short ribs, red wine, chunky mash, preserved olive gremolata

\$34 (check for availability)

Boston lobster, sea urchin butter, charred lemon HALF/ WHOLE

\$28/54 (check for availability)

## SIDES

Potato gratin

\$5

Marinated beetroot, mint

\$5

Straight cut fries, spicy mayo

\$5

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## DINE-IN LUNCH & DINNER MENU

### DESSERT

Blood orange sorbet, honey mascarpone, crumble  
\$10

Tiramisu, kahlua, wild cherry in kirsch  
\$12

Chocolate fondant, vanilla ice cream  
\$14

Apple "pie", rum and rasin ice cream  
14

Pear tart, crumble, baileys ice cream  
14

Pistachio financier, grand marnier ice cream, raspberry yoghurt  
\$14

Selection of ice cream or sorbet (per scoop)  
\$4



## DINE-IN BEVERAGE LIST

### ALCOHOLIC DRINKS

Heineken 5% (330ml)	\$10
Asahi super dry 5% (330ml)	\$10.5
Mitsuboshi pilsner 5.5% (330ml)	\$14.5
Hitachino nest yuzu saison 5% (330ml)	\$15
Hitachino nest red rice 5% (330ml)	\$15

### OTHERS

House made iced lemon tea	\$3.2
Lime juice with cucumber	\$4
Roasted rice iced green tea	\$3

### COFFEE by Toby's Estate

Espresso	\$4.8
Macchiato	\$4.8
Long black	\$5
Flat white	\$5.7
Latte	\$5.7
Cappuccino	\$5.7

### SODA

Soft Drinks (Coke, Coke light or Sprite)	\$3.2
Folkington Sparkling Rhubarb & Apple	\$4.2
Folkington Elderflower Presse	\$4.2
Refreshing yuzu	\$5

### MINERAL WATER

Icelandic Sparkling Water (750ml)	\$7
Icelandic Still Water (750ml)	\$7

### SELECTION OF TEA (by the pot)

Green tea	\$4.7
Clipper peppermint	\$4.7
Clipper healing garden	\$4.7
Clipper classic English breakfast	\$4.7
Clipper classic cranberry sunrise	\$4.7
Dilmah Earl Grey	\$4.7

### HOME BREWED TEA (by the pot)

rose, apple, orange, (caffinated)	\$6.7
chamomile, fresh mint, anise	\$6.7
rosella, fresh basil, cinnamon	\$6.7

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**ST CONCEPTS PTE. LTD.**



**SCAN TO PAY**

