

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)

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



DINE-IN LUNCH & DINNER MENU

TOAST

- Heritage sourdough & Turkish pide, za'atar
\$6
- Foie gras mousse, heritage sourdough
\$14
- 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
\$17
- 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

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



DINE-IN LUNCH & DINNER MENU

SANDWICHES

(available for lunch only)

Buttermilk fried chicken, ice berg, spicy mayo

\$21

Tempura hake, squid in tartare 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

\$34

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

\$7

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



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

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



2004072FF157
Ver 01.0001

ST CONCEPTS PTE. LTD.



SCAN TO PAY

