



## Dine in Lunch Set

(available from Monday to Friday only)

2 Course from \$35++ per pax  
**Starter | Main or Main | Dessert**

3 Course from \$43++ per pax  
**Starter | Main | Dessert**

### Starter

#### **Starter of the day**

*Kindly check with our server*

### Choice of mains

#### **Beef (supplement \$4)**

*wood grilled beef, porcini salt, pepper sauce, straight cut fries*

**Or**

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

*mushroom-bacon ragout, truffle yuzu butter sauce*

**Or**

#### **De Raza Iberico Pork**

*pork collar, kebab spice, sumac onions, tomato salsa,  
jalapeno, straight cut fries*

**Or**

#### **Duck Confit**

*Duck leg confit, new potato herbs, madeira-duck jus*

### Choice of dessert

#### **Summer berries**

*Pistachio crumb, chantilly cream, basil oil*

**Or**

#### **Sea buckthorn**

*sorbet, honey mascarpone, crumble*

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

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



## Dine in Lunch Set

2 Course from \$29++ per pax  
**Starter | Main | Drink**

### Starter

**Starter of the day**

*Kindly Check with our server*

### Main

**Grilled Chicken**

*Wood-grilled Spiced chicken leg, straight cut fries*

### Choice of drinks

House iced lemon tea

**or**

Roasted iced green tea

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## DINE-IN LUNCH & DINNER MENU

### TOAST

- Foie gras mousse, heritage sourdough  
\$16
- tomato salsa, jalapeno, heritage sourdough  
\$6
- “taramasalata”, mentaiko, labne, tobiko, crispy quinoa  
\$16
- pesto, burrata, truffle honey, parma ham, basil oil  
\$15
- House made sundried tomato bread, Dandaragan Estate Extra virgin olive oil  
\$2.5

### FRITTI , GREENS & SOUP

- mushroom soup, truffle oil, crouton  
\$7
- 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”, mentaiko, mollet egg, tobiko, parmigiano Reggiano  
\$12

### RAW, CURED

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

### PASTA & GRAIN

- Cold pasta, konbu, truffle oil  
\$24
- Sakura ebi, angel hair pasta, konbu, chili  
\$28
- Cold pasta, shaved abalone, konbu, truffle oil  
\$32
- Farro, mushroom konbu butter, poached egg, parmigiano reggiano  
\$17

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## DINE-IN LUNCH & DINNER MENU

### MEAT & SEAFOOD

- Iberico pork collar chop, kebab spice, sumac onions, almond muhammara  
\$28
- 36 hours duck leg confit, new potato herbs, madeira-duck jus  
\$27
- 12 hours braised lamb foreshank, spicy-burnt pepper sauce, bun  
\$34
- Stockyard farms ribeye, anchovy butter, charred pickled chicory  
\$58
- 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
- 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  
\$6



## DINE-IN LUNCH & DINNER MENU

### DESSERT

Sea buckthorn sorbet, honey mascarpone, crumble

\$10

Tiramisu, kahlua, wild cherry in kirsch

\$12

roasted barley panna cotta, summer berries

\$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

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## DINE-IN BEVERAGE LIST

### ALCOHOLIC DRINKS

|                                       |      |
|---------------------------------------|------|
| Heineken 5% (330ml)                   | \$10 |
| Sapporo 5% (330ml)                    | \$8  |
| 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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