



## 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

**Stockyard black angus ( supplement \$4 )**

*wood grilled striploin, pepper sauce, fries*

**Or**

**Beef cheek ( supplement \$5 )**

*wagyu beef cheek au jus, pomme purée, broccolini*

**Or**

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

*mushroom-bacon ragout, truffle yuzu butter sauce*

### Choice of dessert

**Sea buckthorn**

*sorbet, honey mascarpone, crumble*

**Or**

**Summer berries**

*Pistachio crumb, grand marnier ice cream,  
chantilly cream*

**Or**

**Dessert of the day**

*Kindly Check with our server*

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



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### Starter

**Starter of the day**

*Kindly Check with our server*

### Choice of mains

**Roasted 1/2 Poulet**

*slow roasted 1/2 poulet with citrus, fattoush salad, mustard sauce*

**Or**

**De Raza Iberico Pork**

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

**Or**

**Duck Confit**

*duck leg confit, braised white beans & spicy sausage*

### Choice of dessert

**Sea buckthorn**

*sorbet, honey mascarpone, crumble*

**Or**

**Summer berries**

*Pistachio crumb, grand marnier ice cream,  
chantilly cream*

**Or**

**Dessert of the day**

*Kindly Check with our server*

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

V E N U E



## **Dine in Dinner Set**

(available from Monday to Wednesday only)

### **4 Course**

\$50++ per pax

**Starter | Main | Dessert**

House made sundried tomato bread, Dandaragan Estate  
Extra virgin olive oil

roasted cauliflower, jeweled salad, mint yoghurt

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maine lobster soup, brandy & white wine

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36 hours duck leg confit, braised white beans & spicy sausage

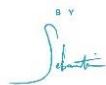
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Texture of coconut, crispy mung beans

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

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

V E N U E



## DINE-IN LUNCH & DINNER MENU

### TOAST

- Foie gras mousse, crispy wafer  
\$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
- roasted cauliflower, jeweled salad, mint yoghurt  
\$16
- burrata, fresh strawberry, balsamic reduction (*\*additional \$10 for parma ham*)  
\$16/ \$26
- "caesar salad", crispy bacon, mollet egg, parmigiano reggiano  
\$12
- nachos, avocado yoghurt, jalapeno, choice of spicy tofu beef sauce or tomato salsa  
\$12
- grilled broccolini, grated bottarga, garlic chips, mascarpone  
\$19
- charred grilled beef tartare, papadum, gherkins  
\$28

### 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  
\$19
- squid ink farro, spicy tomato salsa, parmigiano Reggiano (*\*dinner only*)  
\$19

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## DINE-IN LUNCH & DINNER MENU

### MEAT & SEAFOOD

- iberico pork collar chop, kebab spice, sumac onions, tomato salsa, jalapeno  
\$28
- 36 hours duck leg confit, braised white beans & spicy sausage  
\$29
- 12 hours braised lamb foreshank, spicy-burnt pepper sauce, bun  
\$34
- Charred grilled ribeye, caramelized cauliflower steak, pepper sauce 300g/400g  
\$59/\$78
- Chilean seabass, mushroom-bacon ragout, truffle yuzu butter sauce  
\$38
- Grilled octopus, green pea puree, EVOO, capers burnt butter  
\$27
- Pan seared foie gras, poached egg, maitake mushroom, cep sauce  
\$27
- Slow roasted 1/2 poulet with citrus, fattoush salad, mustard sauce  
\$29
- braised 12 hours wagyu beef cheek au jus, pomme purée, broccolini  
\$36
- Boston lobster, burnt butter, charred lemon HALF/ WHOLE  
\$32/63 (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
warm valrhona chocolate mousse, hazelnut sable, green tea ice cream	
	\$12
Selection of ice cream or sorbet (per scoop)	
	\$4



## DINE-IN BEVERAGE LIST

### ALCOHOLIC DRINKS

Tiger 5% (330ml)	\$8
Sapporo 5% (330ml)	\$8
Hitachino nest white ale 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
Iced chamomile, orange, cinnamon honey	\$4.5

### 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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SCAN TO PAY

