



## Dine in Lunch Set

(available from Monday to Friday only)

2 - Course from \$35++ per pax

**Starter & Main**

Or

**Main & Dessert**

\*Additional \$8++ for 3 - Course

### Starter

**Starter of the day**

*Kindly Check with our server*

### Choice of mains

**Angus Cheese Burger**

*angus beef patty, onion confit, jalapeno, cheddar, fries*

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 Lunch Set

(available from Monday to Friday only)

2 - Course from \$35++ per pax

**Starter & Main**

**Or**

**Main & Dessert**

\*Additional \$8++ for 3 - Course

### 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)**

*braised 12 hours 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 )**

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



## Dine in Dinner Set

(available from Monday to Wednesday only)

### 4 - Course

\$50++ per pax

**Bread | 2 Starters | Main | Dessert**

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

### Starter

roasted cauliflower, jeweled salad, mint yoghurt

~

mushroom soup, truffle oil, crouton

~

### Main

#### Duck Confit

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

### Dessert

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.*



## DINE-IN LUNCH & DINNER MENU

### TOAST & PITA BREAD

- foie gras mousse, house made brioche  
\$16
- Japanese tomato bruschetta, garlic, basil oil (coming soon)  
\$15
- “taramasalata”, mentaiko, labne, tobiko, crispy quinoa  
\$16
- pesto, burrata, truffle honey, basil oil (coming soon)  
\$15
- Greek hummus or red pepper dip, char-grilled pita (both dips \$16)  
\$13
- home-made duck rilette, cornichon, heritage sourdough  
\$19
- 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 Japanese tomato, basil oil (coming soon)  
\$19
- caesar salad, candied bacon, mollet egg, parmigiano reggiano  
\$13
- nachos, avocado yoghurt, jalapeno, choice of chilli con carne, cheese  
\$12

### PASTA & GRAIN

- Cold pasta, konbu, truffle oil  
\$27
- Sakura ebi, angel hair pasta, konbu, chili  
\$28
- farro, mushroom konbu butter, poached egg, parmigiano reggiano  
\$19

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



## DINE-IN LUNCH & DINNER MENU

### MEAT & SEAFOOD

- iberico pork collar chop, kebab spice, sumac onions, tomato salsa, jalapeno  
\$32
- 36 hours duck leg confit, braised white beans & spicy sausage  
\$29
- 12 hours braised lamb foreshank, spicy-burnt pepper sauce, pita bread  
\$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, capers burnt butter  
\$29
- 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  
\$32/64 (check for availability)

### SIDES

- Pita bread  
\$4
- 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	
	\$13
textures of coconut, crispy mung beans	
	\$13
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

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

# DINE-IN BEVERAGE LIST

## ALCOHOLIC DRINKS

Tiger 5% (330ml)	\$8
Sapporo 5% (330ml)	\$8
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

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

V E N U E



2004072FF157  
Ver 01.0001

ST CONCEPTS PTE. LTD.



SCAN TO PAY

