



Dine in Lunch Set **(available from Monday to Saturday)**

2 Course from \$38++ per pax
Starter | Main or Main | Dessert

3 Course from \$46++ per pax
Starter | Main | Dessert

Starter

Starter of the day

Kindly Check with our server

Choice of mains

Duck Confit

duck leg confit, braised white beans

Iberico Pork Collar (supplement \$5)

Pork collar, kebab spice, sumac, banana shallots, mint yoghurt, fries

Beef cheek (supplement \$5)

wagyu beef cheek au jus, pomme purée

Stockyard black angus (supplement \$6)

wood grilled striploin, pepper sauce, fries

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 \$4)

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



DINE-IN LUNCH & DINNER MENU

TOAST

- foie gras mousse, house made brioche
\$18
- “taramasalata”, mentaiko, labne, tobiko, crispy quinoa
\$17
- home-made duck rilette, cornichon, heritage sourdough
\$19
- (V)** house made hummus or red pepper dip, char-grilled pita (both dips \$18)
\$15
- (V)** house made sundried tomato bread, Dandaragan Estate Extra virgin olive oil
\$2.5

FRITTI, GREENS & SOUP

- (V)** roasted cauliflower, jeweled salad, mint yoghurt
\$17
- (V)** buratta, fresh Japanese tomato, basil oil
\$19
- buratta, parma ham, fresh Japanese tomato, basil oil **(Dinner Only)**
\$27
- tuna tataki, mesclun, daikon-yuzu vinaigrette **(Dinner Only)**
\$16

PASTA & GRAIN

- (V)** Cold pasta, konbu, truffle oil **(Dinner Only)**
\$27
- Sakura ebi, angel hair pasta, konbu, chili
\$28
- (V)** farro, mushroom konbu butter, poached egg, parmigiano reggiano
\$26

(V) VEGETARIAN DISH

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DINE-IN LUNCH & DINNER MENU

MEAT & SEAFOOD

- grilled octopus, green pea puree, capers burnt butter
\$29
- Chilean seabass, mushroom-bacon ragout, truffle yuzu butter sauce
\$38
- 36 hours duck leg confit, braised white beans
\$34
- iberico pork collar, kebab spice, sumac, banana shallots, mint yoghurt
\$36
- 12 hours braised lamb foreshank, spicy-burnt pepper sauce, pita bread
\$36
- braised 12 hours wagyu beef cheek au jus, pomme purée, broccolini
\$38
- pan seared foie gras, poached egg, maitake mushroom, cep sauce **(Dinner Only)**
\$34
- char-grilled stockyard angus ribeye, potato gratin, pepper sauce 250g/ 400g
\$58/\$88

SIDES

- (V)** Potato gratin
\$5
- (V)** Marinated beetroot, mint
\$5
- (V)** fries, spicy mayo
\$6
- (V)** pita bread
\$5
- (V)** truffle fries, parmigiano reggiano
\$15

(V) VEGETARIAN DISH

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DINE-IN LUNCH & DINNER MENU

DESSERT

Sea buckthorn sorbet, honey mascarpone, crumble

\$10

Tiramisu, kahlua, wild cherry in kirsch

\$15

Chocolate fondant, vanilla ice cream

\$15

Apple "pie", rum and rasin ice cream

15

Pear tart, crumble, baileys ice cream **(Dinner Only)**

15

Pistachio financier, grand marnier ice cream, raspberry yoghurt

\$15

Selection of ice cream or sorbet (per scoop)

\$4

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DINE-IN BEVERAGE LIST

ALCOHOLIC DRINKS

Sangria	\$20
Aperol spritz	\$18
Sapporo 5% (330ml)	\$8
Yellow Van 4.8%(330ml)	\$11
Small Monster 4.8%(330ml)	\$12
Liang teh 4.8%(330ml)	\$11

OTHERS

House made iced lemon tea	\$4.5
Lime juice with cucumber	\$4.5
Iced chamomile, orange, cinnamon honey	\$4.5
Espa Orangeade (Non carbonated)	\$4.2
Espa Lemonade (carbonated)	\$4.2

COFFEE by Toby's Estate

Espresso	\$5.5
Macchiato	\$5.8
Long black	\$5.8
Latte	\$6.5
Cappuccino	\$6.5

SODA

Soft Drinks (Coke, Coke light or Sprite)	\$3.8
Refreshing yuzu	\$7

MINERAL WATER

Sparkling Water (750ml)	\$8.8
Still Water (750ml)	\$8.8

SELECTION OF TEA (by the pot)

Green tea	\$6.8
Clipper peppermint	\$6.8
Clipper healing garden	\$6.8
Clipper classic English breakfast	\$6.8
Clipper classic cranberry sunrise	\$6.8
Dilmah Earl Grey	\$6.8
rose, apple, orange, (caffinated)	\$6.8
chamomile, fresh mint	\$6.8
white chrysanthemum, orange	\$6.8

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SCAN TO PAY

