



## 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, Le Puy green lentil, pancetta, wilted spinach (contains pork)*

#### Fish & Chips

*beer batter hake, house tartar sauce, fries, lemon*

#### Salmon

*crispy salmon confit with quinoa salad*

#### Lamb Burger

*spiced lamb burger, Japanese tomato salsa, mint yoghurt and fries*

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

*wagyu beef cheek au jus, pomme purée*

#### Stockyard black angus (supplement \$6)

*wood grilled ribeye, fries*

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

*mushroom-bacon ragout, truffle yuzu butter sauce*

### Choice of dessert

#### Summer berries

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

#### Chocolate Truffle

*Valrhona chocolate truffle, crumble*

Or

#### Dessert of the day

*Kindly Check with our server*

#### Coffee or Tea (Supplement \$4)

*All prices are subject to 8% GST and 10% service charge. Dishes are subject to availability.*



## DINE-IN LUNCH & DINNER MENU

### Mixed Grill Meat Platter

*(Available from Monday – Thursday dinner only)*

Lamb Skewer with Spices, Chermoula Chicken Leg, Iberico Pork Collar,  
Spicy Sausages, Red Pepper Dip, Pita Bread & Fries

**For 2 Persons \$98**

**For 4 Persons \$188**

**\*Supplement \$8 for a glass of red wine /white wine**

### TOAST

foie gras mousse, house made brioche

\$19

“taramasalata”, mentaiko, labne, tobiko, crispy quinoa

\$18

home-made duck rilette, cornichon, heritage sourdough

\$19

Pistachio, Pesto Toast, Burrata, Truffle Honey, Parma Ham, Basil Oil

\$16

**(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

### GREENS

**(V)** roasted cauliflower, jeweled salad, mint yoghurt

\$18

**(V)** burrata, fresh Japanese tomato, basil oil

\$19

burrata, parma ham, fresh Japanese tomato, basil oil **(Dinner Only)**

\$27

### 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

***All prices are subject to 8% GST and 10% service charge. Dishes are subject to availability.***



## DINE-IN LUNCH & DINNER MENU

### PAN, COAL & ROAST

grilled octopus, green pea puree, capers burnt butter  
\$29

Chilean seabass, mushroom-bacon ragout, truffle yuzu butter sauce  
\$38

duck leg confit, Le Puy green lentil, pancetta, wilted spinach (contains pork)  
\$34

iberico pork collar, kebab spice, sumac, banana shallots, mint yoghurt  
\$36

braised 12 hours wagyu beef cheek au jus, pomme purée, broccolini  
\$38

char-grilled stockyard 200 days grain fed angus ribeye, potato gratin 250g/ 400g/600g  
\$58/\$88/\$138

### SIDES

(V) potato gratin  
\$5

(V) marinated beetroot, mint  
\$5

(V) fries, spicy mayo  
\$6

(V) pita bread  
\$3

(V) truffle fries, parmigiano reggiano  
\$15

(V) VEGETARIAN DISH

*All prices are subject to 8% GST and 10% service charge. Dishes are subject to availability.*



## DINE-IN LUNCH & DINNER MENU

### DESSERT

tiramisu, kahlua, wild cherry in kirsch

\$15

chocolate fondant, vanilla ice cream

\$15

apple "pie", rum and raisin ice cream

15

sea buckthorn sorbet, honey mascarpone, crumble

\$10

texture of Valrhona chocolate truffle, crumble, dark chocolate brandy 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

*All prices are subject to 8% GST and 10% service charge. Dishes are subject to availability.*



## 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
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 (1L)	\$9.8
Still Water (1L)	\$9.8

### 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
Dilmah Earl Grey	\$6.8
chamomile, fresh mint	\$6.8

*All prices are subject to 8% GST and 10% service charge. Dishes are subject to availability.*



2004072FF157  
Ver 01.0001

ST CONCEPTS PTE. LTD.



SCAN TO PAY

