



Set Lunch

(available from Monday to Saturday)

2 Course from \$39++ per pax
Starter | Main or Main | Dessert
 3 Course from \$47++ 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

Lamb Burger

Spiced lamb burger, Japanese tomato salsa, mint yoghurt and fries

Barramundi

Pan seared barramundi with potato salad, mustard-lemon vinaigrette

Beef Cheek (supplement \$6)

Braised 12 Hours Wagyu beef cheek au jus, pomme purée

Stockyard Black Angus (supplement \$6)

Wood grilled ribeye, fries

Chilean Seabass (supplement \$8)

Mushroom-bacon ragout, truffle yuzu butter sauce

Choice of dessert

Summer Berries

Pistachio crumb, grand marnier ice cream, chantilly cream

Chocolate Truffle

Texture of Valrhona Chocolate Truffle, Dark Chocolate Brandy Ice Cream

Or

Dessert of the day

Kindly Check with our server

Coffee or Tea (Supplement \$4)

Starters

choose 1

Foie Gras

Foie Gras Mousse, House Made Brioche

Duck Rillette

House Made Duck Rillette, Cornichon, Sourdough

Scallop Salad

Scallop Carpaccio with House Yuzu Dressing, Mesclun

Burrata

Burrata, Japanese Tomatoes, Basil Oil

Hummus & Red Pepper Dip

House Made Hummus & Red Pepper Dip, Char-Grilled Pita

Cauliflower Salad

Roasted Cauliflower, Toasted Almonds, Jeweled Salad, Mint Yoghurt

Cold Pasta (+8)

Cold Pasta, Konbu, Truffle Flavoured

Sakura Ebi (+8)

Sakura Ebi, Angel Hair Pasta, Konbu, Chilli

Pan Seared Foie Gras (+15)

Pan Seared Foie Gras, Poached Egg, Maitake Mushroom, Porcini Sauce

Mains

choose 1

Barramundi

Pan Seared Barramundi with Potato Salad, Mustard-Lemon Vinaigrette

Duck Confit

Duck Leg Confit, Le Puy Green Lentil, Pancetta, Wilted Spinach (Contains Pork)

Pork Collar

Iberico Pork Collar, Kebab Spice, Parsley & Shallot Salad, Mint Yoghurt

Chilean Seabass (+6)

Chilean Seabass, Mushroom-Bacon Ragout, Truffle Yuzu Butter Sauce

Beef Cheek (+6)

Braised 12 Hours Wagyu Beef Cheek Au Jus, Pomme Purée, Broccolini

Ribeye (+10)

Char-Grilled Stockyard 200 Days Grain Fed Angus Ribeye, Potato Gratin

Mixed Grill for 2 Persons / Mixed Grill for 4 Persons (+6 per person)

Lamb Skewer with Spices, Chermoula Chicken Leg, Iberico Pork Collar, Spicy Sausages and Fries

Desserts

choose 1

Tiramisu

Tiramisu, Kahlua, Wild Cherry in Kirsch

Sea Buckthorn

Sea Buckthorn Sorbet, Honey Mascarpone, Crumble

Classic Peach Melba

Poached Peach, Fresh Raspberry Sauce, Home Vanilla Ice Cream, Chantilly Cream

Apple Pie (+3)

Apple "Pie", Rum And Raisin Ice Cream

Pistachio Financier (+3)

Pistachio Financier, Grand Marnier Ice Cream, Raspberry Yoghurt

Chocolate Truffle (+3)

Texture of Valrhona Chocolate Truffle, Dark Chocolate Brandy Ice Cream



DINE-IN LUNCH & DINNER MENU

Mixed Grill Meat Platter

(Available from Monday – Thursday dinner only)

Lamb kebab, chermoula chicken leg, Iberico pork collar,
spicy sausage, 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 Rillettes, Cornichon, Heritage Sourdough

\$19

✓ House made Hummus or Red Pepper Dip, Char-Grilled Pita (both dips \$18)

\$15

✓ House Made Sundried Tomato Bread, Extra virgin olive oil

\$2.5

GREENS

✓ Roasted Cauliflower, Toasted Almonds, Jeweled Salad, Mint Yoghurt

\$18

✓ Burrata, Fresh Japanese Tomato, Basil Oil

\$19

Burrata, Parma Ham, Fresh Japanese Tomato, Basil Oil (Dinner Only)

\$27

PASTA & GRAIN

✓ Cold Pasta, Konbu, Truffle Flavoured (Dinner Only)

\$27

Sakura Ebi, Angel Hair Pasta, Konbu, Chili (Dinner Only)

\$28

✓ Farro, Mushroom Konbu Butter, Poached Egg, Parmigiano Reggiano

\$26

✓ VEGETARIAN

All prices are subject to 10% service charge & prevailing government taxes. Dishes are subject to availability.

DINE-IN LUNCH & DINNER MENU

MEAT & SEAFOOD

- Wood-Grilled Chermoula Chicken, Lemon (per leg)
\$15
- 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, Parsley & Shallot Salad, 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

- ✓ Potato Gratin
\$5
- ✓ Marinated Beetroot, Mint
\$5
- ✓ Fries, Spicy Mayo
\$6
- ✓ Pita Bread
\$3
- ✓ Truffle Fries, Parmigiano Reggiano
\$15
- Spicy Pork Sausage or Spicy Chicken Sausage
\$12



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

\$18

Pear Tart, Crumble, Baileys Ice Cream (**Dinner Only**)

\$15

Classic Peach Melba, Fresh Raspberry Sauce, Vanilla Ice Cream,

Chantilly Cream (**Dinner Only**)

\$15

Pistachio Financier, Grand Marnier Ice Cream, Raspberry Yoghurt

\$15

Selection Of Ice Cream Or Sorbet (Per Scoop)

\$4

^|| prices are subject to 10% service charge & prevailing government taxes. Dishes are subject to availability.

V E N U E



DINE-IN BEVERAGE LIST

ALCOHOLIC DRINKS

Mimosa	\$18
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

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SCAN TO PAY

