

SET LUNCH

USD34, two-course | USD38, three-course

Add USD9 for a glass of white or red wine

Add USD25 for a glass of Champagne

Set lunches include tea or coffee

STARTERS

KAMPOT CRAB CORN SOUP 17

Khmer Noodles, Charred Corn, Crab Meat, Basil

DUCK ROULADE 18

Mixed Lettuce, Orange, Pickled Mushrooms, Pomegranate, Balsamic Vinaigrette

US WAGYU SHORT RIB CROQUETTE 19

Baked Jackfruit, Black Garlic Miso Purée, Aioli, Herbs

CURED SALMON TARTARE 21

Ikura, Pickled Cucumber, Finger Lime, Avocado Purée, Crispy Bread

MAINS

GRILLED AUSTRALIAN LAMB CHOP 26

Pumpkin Hummus, Green Pea Purée, Grilled Broccolini, Red Wine Jus

POACHED SEA BASS 24

Toasted Barley, Bacon, Vegetable Brunoise, Sweet Pepper Jam, Beurre Blanc

AUSTRALIAN BLACK ANGUS TENDERLOIN (ADD 16 TO SET) 30

Roasted Shallots, Corn Ragout, Watercress, Pepper Sauce

DESSERTS

VANILLA STRAWBERRY 9

Vanilla Cream, Strawberry Cream, Berry Sorbet, Strawberry Gel, Strawberry Sauce

CHOCOLATE PISTACHIO 9

Pistachio Crèmeux, Crumble, Chocolate Chips, and Candied Pistachios

SELECTION OF ICE CREAM OR SORBET 9

*If you have food allergies or intolerances, please inform our associates upon placing your order. 🌱 Vegetarian
Prices in USD excluding applicable taxes and 7% service charge.*