

# Weekday Semi-buffet Lunch

\$25++

Monday to Friday | 12 noon to 2:30pm

### From The Wood-fired Oven

Garlic Flatbread | Tomato & Olive Bread

Dips: Rouille, Extra Virgin Olive Oil, Balsamic

## From The DIY Stations

Soup of The Day

Chef's Choice

Beef Goulash | Seafood Chowder | Lobster Bisque | Cauliflower Veloute V | Wild Mushroom Soup V

### Salad Bar 🎔

Mesclun | Romaine Lettuce

### **Condiments**

Cherry Tomatoes | Japanese Cucumber | Croutons | Bacon Bits | Parmesan Cheese

### Dressings

Balsamic Vinaigrette | Goma | Caesar | Thousand Island

### Starters (2 types)

Chef's Choice

Yakitori Skewers with Furikake | Crispy Prawn Bean Curd Skin Vongole in White Wine Butter Sauce | Fried Five Spice Chicken Roll Teriyaki Chicken with Garlic Chips | Mozzarella Cheese Stick Chicken Tortilla | Pumpkin Croquette Garlic Shrimps with Garlic, Chilli & Olive Oil | Vegetable Spring Roll

#### Sweets (3 types)

Chef's Choice

Fresh Fruit Yoghurt | Vanilla Choux | Passion Fruit Panna Cotta | Matcha Cheese Mousse | Cempedak Creme Brulee | Chocolate Ganache Tart | Yuzu Jelly Shooters





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# From The Live Action Kitchen

Choose one main dish from the following selection

### Hand-stretched Wood-fired Sourdough Pizza Selection

White Sauce Carbonara | Italian Salami | Frutti Di Mare | Margherita 🎔 | Di Fungi 🞔

Or

### Signature Rotisserie Chicken

48 hour Citrus Brined | 12-spice Marination | Slow-roasted in Rotisserie Oven | Duck Fat Potatoes | Apple Chicken Gravy

Or

### Parmigiano Cheese Wheel Pasta 🎔

Truffle Cream Pasta Tossed in Cheese Wheel

Or

### Argentinian Striploin

(Finished on Hibachi Grill)

Glazed Baby Vegetables | Truffle Potato Puree | Bordelaise

Or

### Seared Norwegian Salmon Fillet

Crushed Potatoes with Leeks | Baby Vegetables | Oyster Veloute