



LOCAL LEGENDS, LUNCH-SIZED

3-COURSE SET LUNCH

12:00 – 2:30PM

\$20++ IN-HOUSE GUESTS | **\$24.90++** WALK-IN GUESTS

WESTERN

STARTER

Charred Garden Salad

Cauliflower Couscous, Balsamic-soaked Sultanas, Roasted Crushed Walnut, Parmesan Cheese

— OR —

Velouté of Wild Forest Mushroom

Black Truffle, Croutons

MAIN

Pan-Roasted Chicken Thigh

Silk Potato Purée, Rosemary Jus

— OR —

Crispy Halibut Fillet

Craft Ale Batter, Pommes Frites, House Tartare

— OR —

Carbonara

Pasta, Bacon, Egg Yolk, Parmigiano

DESSERT

Ice Cream

Seasonal Flavour



LOCAL LEGENDS, LUNCH-SIZED

3-COURSE SET LUNCH

12:00 – 2:30PM

\$20++ IN-HOUSE GUESTS | **\$24.90++** WALK-IN GUESTS

LOCAL ASIAN

STARTER

Har Cheong Gai

Fermented Shrimp-cured Crispy Chicken, House-made Pickles, Sriracha Sauce

— OR —

Double-Boiled Soup of the Day

Seasonal Chef's Selection

MAIN

Chefs' Signature Hokkien Prawn Noodles

Braised Yellow & Thick Rice Noodles, Rich Crustacean Stock, Fresh Prawns, Tender Squid, Slow-cooked Pork Belly, Bean Sprouts & Chinese Chives

— OR —

XO Seafood Fried Rice

Wok-fried Jasmine Rice, Fresh Prawns, Local Farm Egg, Umami Spicy Dried Scallop Sauce

— OR —

Wok-Fried Curry Pork

Served with Fragrant Jasmine Rice, Sunny-side Egg, Tangy House-made Pickles

DESSERT

Chilled Mango Purée with Sago and Pomelo

Silky Sago Pearls, Fresh Pomelo and Alphonso Mango

One selection per course. Menu items are subject to rotation or changes at the discretion of Paradox Singapore.

If you have any food allergies or dietary requirements, kindly inform our staff.

Prices are in Singapore Dollars and subject to prevailing service charge and government taxes.



LOCAL LEGENDS, LUNCH-SIZED

3-COURSE SET LUNCH

12:00 – 2:30PM

\$20++ IN-HOUSE GUESTS | **\$24.90++** WALK-IN GUESTS

PERANAKAN

STARTERS

Five-Spice Ngoh Hiang

Golden-fried Beancurd Roll with Minced Chicken, Sweet Soy Dipping Sauce

Braised Chap Chye

Dried Shrimp, Prawn Broth, Fermented Bean Paste, Fermented Bean Curd

Ladyfinger with Sambal Chili

MAIN

Ayam Buah Keluak & Tamarind Pineapple Prawns

Braised Chicken in rich, earthy Black Nut Sauce

Fresh Prawns in Tangy Tamarind Sauce and Pineapple

— OR —

Slow-Braised Babi Pongteh & Pan-seared Ikan Chili Garam

Braised Pork Belly in Fermented Soybean Paste Sauce, Shiitake Mushrooms

Crispy Fish, Hand-Pounded Chili-Salt Rempah, Kaffir Lime

Mains are served with Fragrant Butterfly Pea Jasmine Rice, House-cured Cincalok Sambal

DESSERT

Chilled Cheng Teng

Pandan-infused Sweet Soup, Dried Logan, Snow Fungus, Malva Nut, Ginko Nut, Jujubes, Lotus Seed



LOCAL LEGENDS, LUNCH-SIZED

3-COURSE SET LUNCH

12:00 – 2:30PM

\$20++ IN-HOUSE GUESTS | **\$24.90++** WALK-IN GUESTS

VEGETARIAN

STARTER

Plant-Based Meatball

Silk Potato Purée, San Marzano Tomato Coulis

— OR —

Velouté of Wild Forest Mushroom

Black Truffle, Croutons

MAIN

Wok-Fried Black Olive Rice

Preserved Black Olives, Local Farm Egg, Garden Vegetables, Crispy Shallots

— OR —

White Miso Cream Linguine

Seared Silken Tofu, Sake-braised Daikon, Nori

DESSERT

Chilled Mango Purée with Sago and Pomelo

Silky Sago Pearls, Fresh Pomelo and Alphonso Mango

One selection per course. Menu items are subject to rotation or changes at the discretion of Paradox Singapore.

If you have any food allergies or dietary requirements, kindly inform our staff.

Prices are in Singapore Dollars and subject to prevailing service charge and government taxes.