MONDAY TO FRIDAY 12-2:30pm





+ Complimentary tea or coffee / + \$40 Pandan Latte

subject to 10% service charge

APPETISERS

choice of one

GINGER & CARROT SOUP

SLOW-ROASTED TOMATO & BASIL SOUP

PORK PATÉ WITH FOREST MUSHROOM TERRINE

honey mustard, toasted brioche, pickled vegetables, mixed cress

KALE & ROMAINE SALAD

croutons, crispy bacon bits, caesar dressing

MAINS

SPINACH AND RICOTTA RAVIOLI \$230

smoked paprika, sage butter, shaved parmesan

SLOW-ROASTED PORK BELLY \$250

brussels sprouts, chestnuts, crispy lotus chips, apple sauce

ROASTED ORGANIC CHICKEN BREAST \$270

parsnip purée, baby carrots, sautéed wild mushrooms

PAN-SEARED SEA BASS \$290

coconut risotto, baby spinach, chipotle cream, basil & tomato relish

SPICED LAMB SHANK \$290

red pontiac potatoes, green peas, papadum crackers

STEAK & FRIES \$310

fries, herb butter, truffle jus

COLONIAL TIFFIN BOX

Reminiscent of classic Colonial delights... we have layers and layers of heartwarming surprises for you.

including special appetiser or salad, main course & two sides.

\$260 FOR 1 / \$490 FOR 2



GARDEN SALAD Sautéed Seasonal Vegetables Truffle Fries



BANANA TART

vanilla ice cream

CHEESECAKE

mixed berries compote

WINE DOWN!

WHITE WINE

Pike & Joyce "Descente" Sauvignon Blanc \$9 Adelaide Hills / Australia / 2017

Domaine Billaud-Simon Chablis \$128 Burgundy / France / 2017

RED WINE

Innocent Bystander Pinot Noir \$118 Victoria / Australia / 2017

Kendall-Jackson Vintner's Reserve \$126 Cabernet Sauvignon California / USA / 2016

ROSÉ

Domaine de Triennes Rosé \$96 Provence / France / 2017

CHAMPAGNE

Perrier-Jouët Grand Brut \$134 Epernay, NV