



SET LUNCH MENU

2 - 27 FEB

2 COURSE \$45

3 COURSE \$55

MEMBER'S PRICE 3 COURSE \$45

APPETIZER

Prosperity Toss Salad
julienned vegetables, gnocco fritto, smoked salmon, Italian citrus dressing

Seabass Carpaccio with Yuzu & Crispy Rice ^{GF}
branzino, candied orange, crispy rice, mandarin orange, yuzu dressing

MAINS

Pappardelle with Duck Ragù
slow braised duck ragù, orange zest, parmigiano reggiano

Branzino with Chilli & Fennel Salad ^{GF}
crispy branzino, fennel, spring onion, chili and orange salad, garlic chips

Braised Beef Cheek with Red Wine & Five-Spice Jus (+ \$10) ^{GF}
slow-cooked beef cheek, red wine, five spices sauce, mashed potato, lotus chips

DESSERT

Dolce Risotto
arborio rice, mixed berries, bread toast

(V) VEGETARIAN (GF) GLUTEN FREE

Please alert your server to any food allergies.
All prices displayed are subject to prevailing goods and services tax and 10% service charge.