

Arthur's BAR & GRILL

BUSINESS SET LUNCH [1]

MONDAY - FRIDAY

2-course:

1 Appetiser or Dessert, 1 Main

70 nett per person

260  SHANGRI-LA CIRCLE
POINTS REDEMPTION

BEVERAGE

Free flow of soft drink

(Coke / Sprite / Ginger Ale / Ginger Beer / Soda or Tonic)

APPETISER

SPICY ROCKET SALAD [D] [V]

Cherry tomato, avocado, parmesan shaved,
balsamic dressing

or

CREAM OF WILD MUSHROOMS [D] [V] 

Garlic crouton, crème fraiche

MAIN

FISH AND CHIPS [E] [A] 

Crispy barramundi fillet, french fries,
coleslaw, tartar sauce

or

BEEF GOULASH [G] [D]

Slow-cooked beef in tomato broth, sour cream, mixed salad

or

FETTUCCINE POMODORO [V] [D] [E] [N]

Tossed in homemade tomato sauce, fresh basil,
parmesan cheese

DESSERT

CHOCOLATE BROWNIE [D] [E] [N]

Vanilla ice cream, berries



[C] Celery [G] Gluten [S] Shellfish [E] Egg [F] Fish [A] Alcohol [D] Dairy
[M] Mustard [N] Nuts [SE] Sesame [SO] Soya [V] Vegetarian (meat & fish free)



Rooted in Nature; Our produce and cuisine is Rooted in Nature,
featuring the finest locally and ethically-sourced ingredients.

Please advise your server if you have any allergies.

Prices include 10% service charge and 6% government tax. (SST)

Arthur's BAR & GRILL

BUSINESS SET LUNCH [2]

MONDAY - FRIDAY

2-course:

1 Appetiser or Dessert, 1 Main

70 nett per person

260  SHANGRI-LA CIRCLE
POINTS REDEMPTION

BEVERAGE

Free flow of soft drink

(Coke / Sprite / Ginger Ale / Ginger Beer / Soda or Tonic)



APPETISER

GENTING MIXED SALAD [D] [M]

Carrot, cucumber, red onion, olives, walnut, in-house dressing
or

CELERY ROOT VELOUTE [D] [N] [C]

Poached shrimp, toasted hazelnut

MAIN

PAN-SEARED SEABASS FILLET [F]

Served with vegetables caponata, anchovies tomato coulis
or

LAMB RAGOUT FETTUCCINE [D] [E]

Braised lamb in tomato ragout, marinated salad,
parmesan cheese
or

VEGETABLES CUTLET [D] [V] [E] [D]

Coated with bread crumb, basil tomato coulis, garden salad



DESSERT

VANILLA CRÈME BRÛLÉE [D] [E]

Ice cream, berries

[C] Celery [G] Gluten [S] Shellfish [E] Egg [F] Fish [A] Alcohol [D] Dairy
[M] Mustard [N] Nuts [SE] Sesame [SO] Soya [V] Vegetarian (meat & fish free)



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Arthur's BAR & GRILL

BUSINESS SET LUNCH [3]

MONDAY - FRIDAY

2-course:

1 Appetiser or Dessert, 1 Main

70 nett per person

260  SHANGRI-LA CIRCLE
POINTS REDEMPTION

BEVERAGE

Free flow of soft drinks
(Coke / Sprite / Ginger Ale / Ginger Beer / Soda or Tonic)



APPETISER

CHICKEN COBB SALAD [D] [V]

Greens, hard boiled egg, avocado, corn,
light blue cheese dressing
or

SEAFOOD BISQUE [D] [G]

Corn, sour cream

MAIN

SPINACH CHICKEN ROULADE [D]

Creamy potato, grilled zucchini, pepper sauce
or

NORWEGIAN SALMON [D] 

Duchess potato, sautéed spinach, cucumber relish,
creamy peppercorn sauce
or

SPAGHETTI AGLIO OLIO WITH VEGETABLES [M] [G] [E] [D]

Capsicum, cherry tomato, parmesan cheese



DESSERT

MANGO PUDDING IN JAR [D] [E]

With mango compote

[C] Celery [G] Gluten [S] Shellfish [E] Egg [F] Fish [A] Alcohol [D] Dairy
[M] Mustard [N] Nuts [SE] Sesame [SO] Soya [V] Vegetarian (meat & fish free)



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