

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

CARPRESE SALAD [D] [V]

Fresh mozzarella and ripe tomatoes layered with basil leaves, drizzled with extra-virgin olive oil and balsamic reduction



SOUP

CREAMY MUSHROOM PURÉE SOUP [G] [D] 

Soup made with blend of mushrooms, drizzled of herb oil and whipped cream



MAIN

LAMB RAGOUT FETTUCCHINE [G] [E] [D]

Tender of slow cooked lamb in tomato based sauce, marinated rocket salad and parmesan cheese

or

CHICKEN PICCATA [G] [E] [D] 

Pan seared chicken breast cutlets served with lemon caper sauce accompanied by sautéed courgette and parsley potatoes

or

BEYOND MEAT BURGER [V]

Beyond meat patty served with corn bun, confit portobello mushroom, cheddar cheese and shoestring fries




DESSERT

ORANGE CRÈME BRÛLÉE [G] [E] [D]

Vanilla ice cream, chocolate sauce



[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

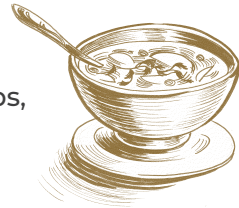
ASIAN CHICKEN SALAD [G] [D] [SE] 

Mixed greens, grilled chicken, mandarin oranges, crispy wonton strips and sesame dressing

SOUP

POTATO AND LEEK SOUP [G] [D] 

Creamy potato and leek soup with potato chips, croutons, drizzled of olive oil



MAIN

PAN-SEARED CHILEAN BARRAMUNDI [G] [D] [F] 

Barramundi fillet with beurre blanc sauce, accompanied by mashed potatoes, sautéed medley of vegetables

or

HUNGARIAN BEEF GOULASH [G] [D]

Hearty and flavorful goulash with tender chunks of beef, paprika, garlic mashed potatoes and mixed greens

or

PENNE ARRABIATTA [G] [E] [D] [M]


Spiced tomato based sauce with roasted garlic and fresh basil



DESSERT

BANOFFEE TRIFLE IN JAR [G] [D]

[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

CLASSIC CAESAR SALAD [G] [D] 

Romaine lettuce, croutons, parmesan cheese,
beef briskets and Caesar dressing

SOUP

CREAMY TOMATO BISQUE [G] [D] [E] 

Velvety tomato soup with hint of basil, croutons and whipped cream



MAIN

GARLIC-HERB ROASTED CHICKEN [G] [D] 

Roasted chicken seasoned with garlic and fresh herbs
served with mashed potatoes, sautéed summer vegetables and au jus
or

FISH AND CHIPS [G] [D] [F] [A]

Crispy Barramundi fillet served with double fried fries,
coleslaw, tartar sauce and lemon wedges
or

FETTUCCHINI AGLIO OLIO [G] [E] [D] [V]

Roasted garlic, chilli flakes, bell pepper with olive oil and parmesan cheese




DESSERT

CHOCOLATE MUD CAKE [G] [D]

with coffee ice cream

[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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