

ORIGIN
Grill

Executive Set Lunch

2 Course | \$42++

1 Appetiser - 1 Main Course

OR

1 Main Course - 1 Dessert

3 Course | \$48++

1 Appetiser - 1 Main Course - 1 Dessert

Pair with Wines

1 glass | \$19++

Nautilus, Sauvignon Blanc, Marlborough, New Zealand

Alain Jaume, 'Grand Veneur', Côtes du Rhône, France


Prices are in SGD, subject to 10% service charge and prevailing government taxes.

Menu is subject to change based on seasonality of ingredients.


Shangri-La Singapore reserves the right to amend this offer without prior notice.

APPETISER


Organic Tomato Soup

Heirloom Cherry Tomato, Burrata, Pistachio
D, T, V 

Garden Salad

Kale, Asparagus, Fava Beans, Furikake, Lemon
V 

Organic Eryngii Mushroom


Salsa Verde, Pancetta, Smoked Potato
D, P 

OBE Organic Grass-Fed Tenderloin Carpaccio (+\$6)


Tomato, Parmigiano Reggiano, Chive, Olive Oil
D 

MAIN COURSE


Char-Grilled Organic Zucchini

Smoked Tomato, Cashew, Za'atar
T, V 


Daintree Barramundi

Tomato, Padron Peppers, Calamansi, Pepper Leaf
D, SE 

Roasted Spring Chicken

Sweetcorn, Peppers, Gremolata
D 

OBE Organic Grass-Fed Striploin

Carrot, Cardamom, Beef Fat, Crispy Ginger, Jus
A, D 

Elevate with Origin Signature Beef Cuts


Linz Heritage USDA Prime Angus Striploin 200g | \$41
Little Joe Angus Ribeye MB4+ 200g | \$44
Kagoshima A4 Craft Wagyu Striploin 200g | \$70


DESSERT

Clafoutis

Milk Tea, Caramel, Sable, Apple
A, D, E, G, N 

Honey & Milk

Lemon Thyme, Orange, Passionfruit Hot Honey
D, E, G 

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

A Alcohol | D Dairy | E Eggs | G Gluten | N Nuts | T Treenuts
P Pork | SE Seafood | SF Shellfish | S Soya | V Vegetarian