

Executive Weekday 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 Montes Alpha, Cabernet Sauvignon, Colchagua Valley, Chile

APPETISER

Roasted Tomato Soup

Spring Onion Oil, Sour Cream, Hazelnut D, T, V

Mix Salad

Romaine, Fennel, Carrot, Pinenut, Cucumber, Citrus Dressing T, V

Harissa Prawn

Charred Pepper, Coriander, Cumin, Mango Salsa SF

Porchetta Carpaccio

Cabbage, Onion, Chive, Cherry Tomato, Fermented Chili D, P, SE

MAIN COURSE

Cottage Pie

Braised Beef, Whipped Potato, Parsley, Sauteed Green A, D

Tagliatelle Pasta

Parmigiano Reggiano, Button Mushroom, Asparagus, Cream D, ,E, G, V

Pan Seared Norwegian Salmon

Pumpkin, Kale, Lime D, SE

Blackmore Bolar Blade MB9+

Caramelized Onion, Whole Grain Mustard, Roasted Potato 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

Tiramisu 2.0

Cocoa Crunch, Savoiardi, Baileys Mascarpone Gelato, Coffee Foam, Tuille A, D, E, G

Honey Lemon

Candied Lemon Sable, Mandarin Curd, Honey, Buttermilk, Cardamon Crumble D, E, G

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