



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

Montes Alpha, Cabernet Sauvignon, Colchagua Valley, Chile

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

Wild Mushroom Soup

Crème Fraiche, Chive, Hazelnut
T, V, D

Charred Aubergine

Smoked Potato, Chimichurri, Lemon, Pistachio
T, V, D

Citrus Poached Tiger Prawn

Mango, Avocado, Citrus Gel, Micro Cress
SF

Pulled Duck Salad

BBQ Aioli, Radish, Apricot Salsa, Sourdough Crouton
G

MAIN COURSE

Corn Spaghetti

Tomato, Olive, Asparagus, Parmigiano, Basil
V, D

Charcoal Fired Pork Loin

Coffee Mash, Pickled Peach, French Bean, Onion Jus
P, D

Pan Roasted Ling Fillet

Creamy Spinach, Capers Beurre Noise,
Pickled Chilli, Lime
SE, D

Slow Cooked W. Black Wagyu Beef Cheek MB5-7

Celeriac, Orange, Garlic Chive, Smoked Mustard Jus
G, 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

Peanut Lava

Peanut Ganache, White Chocolate Gelato, Tallow Tuile
D, E, G, T

Yoghurt Panna Cotta

Meringue, Lemon Balm, Finger Lime, Peach Veil
D, E

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