



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

Roasted Potato and Leek Soup

Mint, Yoghurt, Pistachio

T, V, D

Smokey Caesar Salad

Charred Romaine, Anchovies, Bacon, Parmesan

D, P, E, G

Citrus Cured Salmon

Burnt Grapefruit, Crème Fraiche, Avruga Caviar, Dill

D, G

Josper Grilled Smoked Duck

Hazelnut, Apple Slaw, Tarragon Aioli

D, T, E

MAIN COURSE

Roasted Spring Chicken

Smashed Potato, Pickled Shallot, Mushroom, Jus

D

Pan Seared Hoki

Corn, Kale, Puffed Rice

D, G

Paccheri

Cherry Tomato, Salsa Verde, Zucchini, Pecorino

D, G, V

Tender Valley Black Angus Grain Fed Striploin MB4

Burnt Carrot, Garlic Confit, Smoked Bone Marrow, Rosemary 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

Hazelnut Choco

Choco Fudge, Mascarpone, Beef Fat Tuile

D, E, G, T

Mandarin Pecan

Candied Kumquat, Yuzu Cremeux, Puff Pastry, Yuzu Sorbet

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