



ORIGIN
Grill

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

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

Smoked Burrata

Heirloom Tomato Capparicco, Arugula, Aged Balsamic, Olives
D, N, V

Wagyu Tartare

Blackmore MB3 Eye Round, Capers, Shallot, Pepper Leaf, Cured Egg, Croissant
D, E, G

Smoked Duck Breast

Charred Lettuce, Plum, Macadamia, Sherry Vinegarette
A, D

Sweetcorn Soup

Chargrilled Buttered Corn, Basil Mascarpone, Cornbread
D, E, V

MAIN COURSE

Signature Black Angus Striploin

Onion Puree, Grilled Beetroot, Brussel Sprouts, Natural Jus
D

Pan Roasted Salmon

Braised Leeks, Celeriac, Kale, Dill Beurre Blanc, Ikura
A, D, SE

Grilled Slow Cooked Pork Loin

Charcoal Mustard, Charred Cabbage, Jus, Pommery Mustard
A, D, P

Porcini Mushroom Risotto

Acquerello Rice, Porcini, Swiss Brown and Shimeji, Smoked Feta, Tarragon
A, D, V

Elevate with Origin Signature Beef Cuts

Linz Heritage USDA Prime Angus Striploin 200g | \$41
Little Joe Angus Ribeye MB4+ 200g | \$44
Satsuma A5 Kuroge Wagyu Striploin | \$70

DESSERT

Cinnamon Swirl Cheesecake

Whipped Mascarpone, Graham Cracker, Caramel
D, G, T

Fig Tart

Brûlée Fig, Hibiscus Sherbet, Opalys 33% Creme Patisserie
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