

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 Butternut Pumpkin Soup

Annie's Sour Cream, Spiced Pumpkin Seeds
D, V

Charred Aubergine

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

Citrus Poached Prawn

Mango, Avocado, Yuzu Gel, Coriander Cress
SH

Wagyu Tartare

Blackmore Eye Round, Charcoal Mustard,
Shallot, Pepper Leaf, Cured Egg Yolk, Brioche,
Capers
D, E, G

MAIN COURSE

Signature Black Angus Grain Fed Striploin

Smoked Bone Marrow, Celeriac Puree, Dauphinoise, Jus
D

Charcoal Grilled Chicken Breast

Buttered Heirloom Carrots, Sauteed Sprouts, Chicken, Jus
D

Pan Seared Pink Snapper

Sauce Gribiche, Capers, Bronze Fennel
D, E, SE

Mafaldine Pasta

Smoked Tomato, Chilli, Garlic, Parsley,
Extra Virgin Olive Oil, Parmigiano Reggiano
D, E, G, 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

Crème Brûlée

Corn Tuille, Sweetcorn Gelato D, E, G, S

Peach Doughnut

Oolong Mousse, Burnt Butter Sponge, Feuilletine
D, E, G, T

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

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.