

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

Carrot and Ginger Soup

Fried Leek, Carrot Tops, Walnut, Crème
Fraiche
V, T

Crispy Pork Belly

Cabbage and Carrot Slaw, Burnt Apple
Puree, Fried Shallot
E, P

Grilled Prawn Salad

Romaine Lettuce, Cherry Tomato, Green
Bean, Papaya, Pickled Chilli, Peanut
Dressing
SH, N

Beef Carpaccio

Grassfed Tenderloin, Confit Garlic, Pickled
Mustard Seeds, Cornichon, Red Vein Sorrel,
Olive Oil
E

MAIN COURSE

Signature Black Angus Striploin

Onion Puree, Crispy Brussels Sprouts, Pickled
Shallot, Mustard Jus
D

Pan Seared Seabass

Sweet Corn Puree, Smoked Cherry Tomato, Crispy
Kale, Spring Onion Oil
D, SE

Confit Duck Leg

Pumpkin Puree, Forest Mushroom, Sherry Jus
A, D

Spring Green Truffle Risotto

Arborio Rice, Truffle Paste, Spring Peas, Asparagus,
Pea Tendrils, Pecorino
A, D, V

Elevate with Origin Signature Beef Cuts

Harris Ranch USDA Prime Angus Striploin 200g | \$41
Little Joe Angus Ribeye MB4+ 200g | \$44
Sanchoke Tenderloin | \$44

DESSERT

Chestnut Butter Cake

Citrus Caramel, Crème Diplomat, Orange
D, E, G, T

Wild Strawberry

Chitose Strawberry, Golden Beet Sponge, Basil and
Verbena Sorbet
A, D, E, G, S, 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.