

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

Potato Garlic Soup

Potato, Confit Garlic, Spring Onion Oil, Crouton G, V

Beef Carpaccio

Organic Beef, Rojak Petis Dressing, Jicama, Chives SH

Grilled Summer Vegetables

Eggplant & Tomato Salsa, Black Lime Salt V

Chilled Soba Salad

Tiger Prawn, Togarashi, Romaine, Sesame SH, G

MAIN COURSE

Tomato Risotto

Smoked Tomato, Parmigiano Reggiano, Basil Oil, Cream Fraiche D

Pan Seared Seabass

Lemon Grass, Coconut Milk, Quinoa, Lime, Hazelnut D, SE, T

Grill Teriyaki Spring Chicken

Sauteed Spinach, Roasted Potato G

Braised Short Ribs

Cauliflower Puree, Acha Salsa, Fried Shallot D

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

Cherry Tart

Dark Chocolate, Pecan, Sour Cream Gelato, Chocolate Crust D, E, G, T

Chrysanthemum

Pear Compote, Toasted Vanilla, Opalys Feuilletine 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