

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
(Dessert Inclusive Tea or Coffee)

Perfectly Paired with Selected Wines

Nautilus, Sauvignon Blanc | \$19++
Marlborough, New Zealand

Montes Alpha, Cabernet Sauvignon | \$19++
Colchagua Valley, Chile

APPETISER

Roasted Tomato Soup

Cameron Highlands Tomato,
Annie's Sour Cream, Extra Virgin Olive Oil
D

Sanchoku Organic Tenderloin Tartare

Capers, Pickled Shallot, Tabasco,
Smoked Egg Yolk, Crostini
E, G

Sea Change Sustainably Caught Tuna Nicoise

Vine Tomato, Quail Egg, Olive, Vinaigrette
E, SE

Urban Farms Tuscan Kale Salad

Smoked Butternut Pumpkin,
Toasted Walnut, Pecorino,
Pommery Mustard
D

MAIN COURSE

Josper Fired Cameron Highlands Pumpkin

Macadamia Cream, Toasted Pinenut, Sage,
Beurre Noisette
D, T

Sanchoku Organic Striploin

Sautéed Brussels Sprouts, Bone Marrow Mash,
Red Wine Jus
A, D, P

Sustainably Caught Arctic Fjord Salmon

Sautéed Spinach, Garlic Cream, Capers, Parsley
D, SE

Toh Thye San Farm Organic Chicken Breast

Sweet Corn Puree, Charred Asparagus,
Puffed Wild Rice
D

Elevate with Origin Signature Beef Cuts

Harris Ranch USDA Prime Angus Striploin 200g | \$41

Little Joe Angus Ribeye MB4+ 200g | \$44

Sanchoku Tenderloin | \$44

DESSERT *(Inclusive Tea or Coffee)*

Granny Smith Coconut

Greek Yoghurt Gelato, Malibu Ganache
A, D, E, G, T

The Amatika 46%

Mango Lime Compote, Almond Streusel,
Yuzu Orange Curd
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.