

## 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*

**2023 Pewsey Vale State, Reisling** |\$16++  
Eden Valley, Australia

**2015 Mitolo Jester, Shiraz** |\$16++  
McLaren Vale, Australia

### Soft Drinks |\$7++

Coke, Coke Zero, Sprite, Perrier

### Juices |\$8++

Apple Juice, Orange Juice

## APPETISER

### Golden Crispy Calamari

Spicy Tomato Aioli, Zucchini Chips,  
Charred Lemon  
D, E, G, SE

### Organic Kale Salad

Locally Grown Kale, Miso Tahini Dressing,  
Avocado, Furikake, Toasted Hazelnut  
V, T

### Sanchoku Organic Tenderloin Carpaccio

Confit Garlic Remoulade,  
Pickled Mustard Seeds, Extra Virgin Olive Oil,  
Red Sorrel, Purple Sweet Potato Chips  
D, E

### Wild Mushroom Soup

Porcini, Sour Cream,  
Garlic & Parsley Brioche Toast  
A, D, G

## MAIN COURSE

### Crispy Pork Belly

Crispy Brussels Sprouts, Celeriac Puree,  
Mustard, Jus  
A, P

### Pan Seared Seabass

Charred Fennel, Vine Tomato, Horseradish,  
Caper, Butter, Lemon Gel  
D, SE

### Signature Black Angus Striploin

Beef Fat Roast Potatoes,  
Argentinian Chimichurri Sauce, Jus

### Spring Green Risotto

Arborio Rice, Asparagus, Green Peas,  
Wild Garlic, Arugula  
A, D, V

## Elevate with Origin Signature Beef Cuts

*Sanchoku Organic, Grain Fed, Tenderloin 200g | \$34*

*Tender Valley, Grain Fed, Striploin 200g | \$38*

*Little Joe Angus, Grass Fed MB4+ 200g | \$48*

*Miyazaki Japanese A5 Wagyu Striploin 100g | \$52*

## DESSERT (Inclusive Tea or Coffee)

### Citrus Symphony

Lemon Sponge, Orange Marmalade, Lemon Curd,  
Passionfruit Sorbet  
D, E, G, T

### Kiwi Bliss


Cheesecake, Green Apple, Kiwi Lime Confit,  
Coconut Lime Feuilletine, Yuzu Gel  
D, E, G, T

### Coffee or Tea

Single Espresso, Long Black |\$6++  
Latte, Flat White |\$8++

English Breakfast, Earl Grey, Chamomile,  
Peppermint, Green Tea |\$8++

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

 Our produce and cuisine are Rooted in Nature, featuring the finest locally and ethically-sourced ingredients.

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.