



**ORIGIN**

Grill · Bar 源点

## Executive Set Lunch

**2 Courses | \$38++**

1 Appetiser - 1 Main Course

OR

1 Main Course - 1 Dessert

**3 Courses | \$45++**

1 Appetiser - 1 Main Course - 1 Dessert

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.

## APPETISER

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### Roasted Cauliflower Soup

Pickled Cauliflower, Roasted Almond, Chive

D, N, V

### Beetroot-Cured Smoked Salmon

Yuzu, Pickled Daikon, Caviar, Rye Crisp, Micro Herb

G

### Garden Salad

Homemade Beef Jerky, Roasted Hazelnut,

Baby Radish, Citrus Vinaigrette

N

### Garlic Chili Prawn

Lime, Parsley, Herb Baguette

D, G, S

## MAIN COURSE

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### Pan-Fried Barramundi

Saffron Cream, Dried Olives,

Sun-Dried Tomato, Tuscan Kale, Basil

A, D

### Confit Duck Leg

Chive Pomme Puree, Grilled Baby Romaine, Pear, Sherry Jus

A, D

### Green Pea Risotto

Goat Cheese, Baby Carrot, Pistachio

D, N, V

### Slow-Cooked Wagyu Beef Cheek

Sautéed Forest Mushroom, Caramelised Onion,

Pomme Purée, Broccolini, Red Wine Jus

A, D

### Origin Signature Beef Cuts

Stockyard Black Angus Ribeye 150g | Add-On \$28

Rangers Valley Pure Black Angus Striploin 150g | Add-On \$48

Yukimuro Snow-Aged Wagyu A4 Striploin 100g | Add-On \$86

## DESSERT

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### Buttermilk Panna Cotta

Tarragon, Pea Tuille, Strawberry Consommé,

Pickled Granny Smith Apple

D, E, G, N, V

### Rocher

Hazelnut Dacquoise, Nutella Caramel,

Praline, Hazelnut Vanilla Milk

D, E, G, N, V

A Alcohol | D Dairy | E Eggs | G Gluten  
N Nuts | P Pork | S Shellfish | V Vegetarian