



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

Cream of Broccoli

Pommery Mustard Cream, Almond, Chive
D, N, V

Smoked Duck Breast

Compressed Pear, Dukkah, Balsamic, Pear Gel, Rocket Salad
D, E, N

65° Sous Vide Egg

Celeriac Purée, Bacon Crumb, Shallot, Wood Sorrel
D, E, P

Garden Bowl

Mixed Leaves, Red Onion, Baby Carrot,
Confit Tomato, Hazelnut Citrus Dressing
N, V

MAIN COURSE

Pan-Seared Seabass

Caper Beurre Noisette, Spinach, Yuzu,
Ratte Potato, Charred Lemon
D

Sous Vide Pork Shoulder

Pea Purée, Fresh Peas, Pancetta, Radish, Port Jus
A, D, P

Forest Mushroom Risotto

Aquarello Rice, Mixed Mushroom, Smoked Feta, Tarragon
A, D, V

Westholme Petite Tenderloin MB55+

Chimichurri, Pickled Shallot, Asparagus, Herb Salad, Veal Jus
A

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

Limoncello Baba

Lemon Crèmeux Mousse, Lemon Confit, Mascarpone Gelato
A, D, E, G, V

Hazelnut & Lime Floral

Pain De Gênes, Vanilla Bean Mousse,
Caramelised Almond Praline
D, E, G, N, V

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