



ORIGIN  
Grill

## 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

### *Pair with Wines*

1 glass | \$19++

NV, Zonin 'Cuvée 1821', Prosecco, Italy

Nautilus, Sauvignon Blanc, Marlborough, New Zealand

Mitolo, 'Jester' Shiraz, Australia

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

## **Sweetcorn Soup**

Smoked Duck, Coconut, Thai Basil  
D

## **Chargrilled Tiger Prawns**

Smoked Tomato, Pistachio, Lime  
T, SF

## **Josper-Fired Cauliflower**

Lemon, Green Chilli, Coriander,  
Paprika, Pumpkin Seeds  
V

## **Garden Salad**

Mesclun Lettuce, Tomato, Cucumber,  
Avocado, Radish, Pomegranate  
V

# MAIN COURSE

## **Confit Duck Leg**

Chive Potato, Baby Romaine, Plum, Raisin Jus  
A, D

## **Pan-Seared Pink Snapper**

Peperonata, Roasted Garlic, Shallot, Parsley  
D, SE

## **Butternut Pumpkin Risotto**

Coconut Labneh, Walnut, Sage  
D, T, V

## **Signature Black Striploin**

Burnt Cauliflower, Brussel Sprouts,  
Charcoal, Mustard  
A, D

## **Elevate with Origin Signature Beef Cuts**

Linz Heritage USDA Prime Angus Striploin 150g | *Add-On \$41*  
Little Joe Angus Ribeye MB4+ 150g | *Add-On \$44*  
Kagoshima A4 Craft Wagyu Striploin 100g | *Add-On \$70*

# DESSERT

## **Raspberry Fondant**

Raspberry Caraïbe Ganache,  
Caramel Gelato, Strawberry Caviar  
D, E, G, T, V

## **Vanilla Milk Pudding**

Fromage Blanc Mousse,  
Almond Paper, Manuka Honey  
D, E, G, T

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