

## 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

### Garden Greens Salad

Avocado, Asparagus, Green Goddess Dressing,  
Puffed Wild Rice  
D, V

### Jamon Iberico

Whipped Burrata, Orange Marmalade,  
Aged Balsamic, Arugula, Ciabatta Crouton,  
Extra Virgin Olive Oil  
D, G, P

### Sweet Corn Soup

Charred Peppers, Lime Zest,  
Sour Cream, Brioche Crostini  
D, G, V

### Yellowfin Tuna Tartare

Vierge Salsa, Crispy Capers,  
Citrus Dressing, Coriander Cress, Tuille  
SE, G

## MAIN COURSE

### Braised Beef Cheek

Creamy Polenta, Pickled Shallot and Parsley  
Condiment, Gremolata, Red Wine and Mushroom  
Jus  
A, D, P

### Orecchiette Aglio Olio

Chili, Confit Garlic, Semi Dried Tomato,  
Broccolini, Garden Herbs, Extra Virgin Olive Oil,  
Parmigiano Reggiano  
D, G, V

### Pan Seared Pink Snapper

Creamy Risotto, Smoked Tomato,  
Broiled Asparagus, Lemon Zest  
D, SE

### Spinach and Mozzarella Stuffed Chicken Roulade

Ratatouille, Basil Pesto, Crispy Brussels Sprouts,  
Chicken and Brandy Jus  
A, D, T

## Elevate with Origin Signature Beef Cuts

*Harris Ranch USDA Prime Angus Striploin 200g | \$44*

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

*Sanchoku Tenderloin | \$44*

## DESSERT (Inclusive Tea or Coffee)

### Passionfruit Tart

Passionfruit Curd, Raspberry Marmalade,  
Basil Lemon Sorbet  
A, D, E, G, T

### Pistachio Mousse

Bergamot Curd, Pistachio Gelato, Lime Meringue,  
Apple Gelee  
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.