



**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++

Nautilus, Sauvignon Blanc, Marlborough, New Zealand

Alain Jaume, 'Grand Veneur', Côtes du Rhône, France

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

### **Roasted Parsnip Soup**

Pistachio, Sumac, Lime Zest

D, T, V

### **BBQ Pork Ribs**

O.G. Spice, Chive, Lime

A, P

### **Char Grilled Tiger Prawn**

Charred Peppers, Lemon Zest, Squid Ink Tuille

SE, SH

### **Garden Salad**

Arugula, Baby Romaine,

White Balsamic, Sourdough Crouton

D, G, V

## MAIN COURSE

### **Oven Baked Halibut**

Zucchini, Lemon, Butter, Beetroot Caviar, Dill

D, SE

### **Pan Seared Duck Breast**

Celeriac, Kumquat, Sherry Jus, Garlic Chive

A, D

### **Mushroom Risotto**

Porcini, Parmigiano Reggiano, Chervil

D, V

### **Tender Valley Striploin**

Burnt Onion, Pickled Peppers,

Crushed Potato, Rosemary, Jus

A, D

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

Linz Heritage USDA Prime Angus Striploin 200g | \$41

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

Kagoshima A4 Craft Wagyu Striploin 200g | \$70

## DESSERT

### **Cacao Persimmon**

Moscato, Chocolate Fudge, Cinnamon, Pecan

A, D, E, G, T

### **Poached Plum**

Milk Tea Gelato, Vanilla, Caramel

D, E, T