

# **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

### **APPETISER**

### Potato & Watercress Soup

Crème Fraîche, Hazelnut, Chive D, T, V

#### **Seabass Ceviche**

Yuzu, Cucumber, Celery Granita, Lime, Coriander SE

### Chickpea Tofu

Balsamic, Arugula, Pickled Shallot G, V

### **Warm Caesar Salad**

Char Grilled Baby Romaine, Crouton, Parmesan, Anchovies, Pancetta D, E, G, P

### MAIN COURSE

#### **Pan Seared Ocean Trout**

Confit Tomato, Olive, Polenta, Lemon, Fennel D, SE

#### Chicken Parmi

Panko Fried Chicken Breast, Smoked Tomato, Gruyere Cheese, O.G. Fries, Garden Salad D, E, G

### **Charcoal Fired Broccoli**

Macadamia Cream, O.G. Spice, Sunflower Seed, Brown Butter D, T, V

### Slow Braised Wagyu Beef Cheek

Celeriac, Heirloom Carrot, Garlic Chive, Pistachio, Red Wine Jus A, D, T

### **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

### **Grilled Pineapple**

Cinnamon, Ginger Flower, Salted Caramel A, D, E, G

#### **Hazelnut Delight**

Espresso, Citrus, Oat Milk D, E, G, T

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