Lunch
Set Menu

$38 per person
12:00PM - 2:00PM

MAINS
Choice of one bun or bowl

Buns
Pulled Pork Sanger (P | G | D)
Pulled Pork, Purple Cabbage Slaw, Toasted Brioche Bun, Pickles, French Fries

Reuben Sandwich (G | D)
Smoked Pastrami, Sauerkraut, Thousand Island Dressing, Toasted Rye

David Blackmore's Wagyu
Beef Burger (S | G | D) *(Supplement +$10)*
Onion Jam, Heirloom Cherry Tomato Chutney, Sharp Cheddar Cheese, Arugula, Toasted Brioche Bun, French Fries

Vegan Chipotle Burger (G | VG)
Guacamole, Chipotle Sauce, Vine-Ripened Tomato, Chutney

Bowls
Vegan Poke Bowl (N | G)
Edamame, Takuan, Sweet Corn, Cucumber, Sunflower Seeds, Pumpkin Seeds, Pine Nuts, Wafu Dressing, Koshihikari Rice

Chirashi Bowl (G)
Mix of Salmon, Hamachi, Tuna, Edamame, Cucumber, Tobiko, Koshihikari Rice

Smoked Chicken Caesar Salad (P | D | G)
Soft-boiled Egg, Anchovies, Crispy Pancetta, Parmigiano Reggiano, Caesar Dressing, Croutons

SWEET ENDINGS
Choice of one ice cream or sorbet flavor

Ice Cream (D)
Vanilla | Chocolate | Strawberry
Coffee | Caramel | Pistachio

Sorbet (VG)
Coconut | Lemon | Berries

Choice of one beverage

Soft Drink
Coca Cola | Coca Cola Zero | Coca Cola Light
Sprite | Perrier Lemon | Perrier Grapefruit

Or

BeWTR
Still | Sparking

G – Contains Gluten | D – Contains Dairy | N – Contains Nuts
VG – Vegan/ Plant-Based | Local – Locally Sourced
SH – Contains Shellfish | S – Signature | P – Contains Pork
Please inform our Talent of any special dietary requirements or food allergies.

Prices are in Singapore dollars, subject to 10% service charge and prevailing government taxes.

À La Carte

11:00AM – 6:00PM

SMALL PLATES

Truffle Mushroom Soup (D | G) 22
Croutons, Truffle Paste

Smoked Chicken Caesar Salad (P | D | G) 32
Soft-boiled Egg, Anchovies, Crispy Pancetta, Parmigiano Reggiano, Caesar Dressing, Croutons

Pork & Chicken Satay (Local | G | N | P) 28
Marinated Pork & Chicken BBQ Skewers, Sticky Rice, Spicy Peanut Sauce, Achar

Charcuterie Platter (G) 36
4 kinds of Artisanal Cured Meats, Pickles, Marinated Vegetables, Grilled Sourdough

Cheese Platter (N | D | G) 36
4 kinds of French Farmhouse Cheeses, Nuts, Dried Fruits, Grilled Sourdough, Fig Jam, Truffle Honeycomb

BUNS

Vegan Chipotle Burger (G | VG) 32
Vegan Butcher Meat, Guacamole, Chipotle Sauce, Vine-Ripened Tomato Chutney

David Blackmore's Wagyu Beef Burger (S | G | D) 46
Onion Jam, Heirloom Cherry Tomato Chutney, Sharp Cheddar Cheese, Arugula, Toasted Brioche Bun, French Fries

Chicken and Cheese Sandwich (G | D) 32
Smoked Chicken, Chipotle Mayonnaise, Gruyère Cheese, Romaine Lettuce, Rye Bread, French Fries

Pulled Pork Sanger (P | G | D) 36
Pulled Pork, Purple Cabbage Slaw, Toasted Brioche Bun, Pickles, French Fries

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PIZZAS AND PASTAS

Aglio Olio Prawn Pasta (G | SH) 32
Spaghetti, Sautéed Prawns, Olive Oil, Garlic, Parsley, Crushed Red Pepper

Penne al Pomodoro (D | G) 28
Tomato Pelati, Buffalo Mozzarella, Basil, Garlic

Beef Bolognese Ragù (D | G) 32
Fusilli Pasta, Slow-cooked Beef Ragu, Parmesan Cheese

Smoked Mozzarella Pizza (D | G) 32
Vine-Ripened Tomatoes, Basil

Forest Mushroom Pizza (G | D | N) 32
Mushrooms, Truffles, Garlic Cream, Parmesan, Mozzarella, Brie de Meaux, Rosemary, Arugula

BBQ Chicken Pizza (S | G | D) 32
Espresso Peach BBQ Sauce, Mozzarella, Red Onion, Grilled Chicken Breast

SPICE IT UP

Navratan Korma (N | D) 18
Assorted Vegetables, Cashew Cream Sauce

Paneer Tikka Butter Masala (D) 24
Cottage Cheese, Onions, Tomato Gravy

Lasuni Dal Tarka (D | VG) 18
Yellow Lentils, Garlic Tempered, Cumin Seeds

Butter Chicken (Local | D | N) 28
Free-Range Tandoori Chicken, Tomato, Fenugreek

Tandoori Chicken Bites (Local | D) 24
Marinated Chicken, Tandoori Spice, Mint Chutney

Jeera Pulao (D) 10
Aromatic Cumin Basmati Rice

Hyderabadi Lamb Shank Biryani (N | D | G) 54
Lamb Shank, Basmati Rice, Raita, Achar, Papadum

Tandoori Bread (D | G)
Plain 12 | Butter Naan 14 | Garlic Naan 16

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DESSERTS

Seasonal Fruit Platter	24
Ice Cream (D) Vanilla | Chocolate | Strawberry Coffee | Caramel | Pistachio	8 Per Scoop
Sorbet (VG) Coconut | Lemon | Berries	8 Per Scoop

Spicy

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