

Set Lunch A

Starter

Soup of the day

or

Poached salmon with citrus salad & orange ginger vinaigrette

or

Grilled chicken with avocado, cherry tomato,
cucumber salad & honey mustard dressing



Main Course

Penne pasta with crispy bacon &
wild mushroom cream sauce

\$88

Grilled chicken breast
with seasonal vegetables & thyme glaze

\$108

Pan-seared salmon filet with spinach,
mushroom & garlic butter sauce

\$128

Grilled lamb rack marinated in harrisa with grilled eggplant
& chickpea salad, red pepper mint yoghurt sauce

\$148

Chef's daily salad

\$98



Dessert

Vanilla panna cotta with raspberry sauce

\$28

or

Crumble of the day with vanilla or chocolate ice cream

\$28

Add \$28 for coffee or tea

Add \$35 for a glass of Painter Bridge chardonnay or cabernet sauvignon

All items subject to 10% service charge

RED
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Set Lunch B

Starter

Soup of the day

or

Baby spinach & avocado salad with
grilled corn, tomato salsa

or

Roasted beef with cucumber salad, chili balsamic
dressing & pine nuts



Main Course

Rigatoni with artichoke heart in cream sauce tossed
with sun-dried tomato pesto

\$88

Buttermilk fried chicken with garlic mash,
coleslaw & thyme cream sauce

\$118

Grilled snapper filet with julienne vegetables
& saffron fish broth

\$128

Pan-seared beef sirloin with balsamic rosemary butter,
grilled pumpkin wedges & roasted garlic

\$148

Chef's daily salad

\$98



Dessert

Chocolate mousse cake with orange syrup

\$28

or

Crumble of the day with vanilla or chocolate ice cream

\$28

Add \$28 for coffee or tea

Add \$35 for a glass of Painter Bridge chardonnay or cabernet sauvignon

All items subject to 10% service charge

RED
S O H O

Set Lunch C

Starter

Soup of the day

or

Pink shrimp with crispy lettuce salad & lemon dill yoghurt

or

Papaya, cucumber salad with
chili white balsamic & toasted walnuts



Main Course

Spaghetti Bolognese

\$88

Ten-spice baby chicken with black pepper vinaigrette
& green onion slaw

\$108

Grilled snapper filet with ribbon vegetables
& caper butter sauce

\$128

Grilled rib eye steak with rosemary new potatoes
& wild mushroom sauce

\$148

Chef's daily salad

\$98



Dessert

Strawberry shortcake with vanilla cream

\$28

or

Crumble of the day with vanilla or chocolate ice cream

\$28

Add \$28 for coffee or tea

Add \$35 for a glass of Painter Bridge chardonnay or cabernet sauvignon

All items subject to 10% service charge

RED
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