

# WEEKDAY SET LUNCH

2 - 3 October

## STARTERS

**KEE'S**

**OCTOPUS CARPACCIO ALA NIÇOISE**  

haricot vert, Taggiasca olive, white anchovy, yellow endive

**SHELTER**

**STRACIATELLA** 

Javanese truffled honey, coffee sourdough crisp

**MASON**

**SOUTHERN FRIED QUAIL**

pickled zucchini, paprika, burnt lime

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## MAINS

**SUFFOLK RED PORK CHOP** 

black pepper, harissa, peanut praline, pineapple sherry salsa

**BARBECUE PRAWNS** 

burnt citrus salsa, lemon basil

**CARRARA WAGYU BAVETTE 9+** 

sour onions, fermented chilli

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## DESSERTS

**STICKY TOFFEE PUDDING** 

butterscotch sauce, ginger chantilly, chocolate pearl

**DARK CHOCOLATE TRUFFLE TART** 

whipped salted caramel, toasted milk crumb

**BRIOCHE PUDDING** 

calvados, milk ice-cream

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## SIGNATURE SIPS - \$22++

**SUNSET SPRITZ**

Herradura reposada,  
Montelobos mezcal, Aperol,  
prosecco, watermelon, jalapeño

**MACHU PICHU**

pisco, cointreau, passionfruit,  
orange bitters

**GYOKURO GIMLET**

Hayman's London Dry Gin,  
gyokuro tea, yuzu, Japanese  
rice cracker



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

SGD 42++  
2-course

SGD 52++  
3-course

FOR FOOD ALLERGIES PLEASE SHARE WITH OUR FRIENDLY STAFF FOR RECOMMENDATIONS

Prices are subject to prevailing government taxes and service charge