EXECUTIVE SET LUNCH

Starter

Sourdough Bread with Extra Virgin Olive Oil (v, df)

Appetiser

Eggplant & Halloumi Salad (v, gf, nf)
Oregano-marinated tomato, cured egg yolk, calamansi and sherry vinaigrette

or

Soup of the Day (v, gfoa)
Served with flat bread, croutons

Main

Organic Boneless Chicken Tikka
Prata, raita

or

Sautéed Brittany Morisseau Bouchot Mussels
Garlic, tomato, chilli, fresh herbs, white wine sauce

or

Comté Cheese Ravioli (v)
Baby spinach, forest mixed mushroom, lemon confit

Dessert

Amber of Autumn
Frangipane tart, apple & pear compôte, caramelised persimmon, apricot sorbet

or

Seasonal Ice Creams and Sorbets (v, vgoa)

or

Selection of Artisanal European Cheese (v, gfoa) (+$20)
Quince jelly, dried fruits, candied walnuts, crackers

Beverage

Choice of Coffee or Tea

$67 ++