

Executive set lunch June 2025

\$48 - 3 Courses

\$58 - 4 Courses

Gaspacho Andalou

**Marinated bell peppers, fresh goat cheese, boquerones & pine
nuts tartine**

Or

Gnocchi, mustard & basil condiment, parmesan cheese

Or

Coconut & lobster bisque (+10)

« Pot au Phò »

**Beef oyster blade, Phò consommé, fresh herbs, spiced roots
vegetables**

Or

**Chargrilled marinated barramundi, Mushroom & Shio Kombu
fried rice**

Or

**Angus beef tenderloin, Kampot black pepper sauce & pommes
coqueaux (+18)**

Vanilla cream, salted butter caramel

Or

Mango rice pudding (+6)

Or

Cheese platter (+12)