

# LUNCH SET MENU

2 courses \$38++ | 3 courses \$48++

## CHOICE OF STARTER

Cream of Pumpkin Soup (PB | LF)  
Hazelnut Milk Foam, Toasted Hazelnuts

Mediterranean Buddha Bowl (PB)

Pork & Chicken Satays (3 pcs each) (LF | Local)  
Sticky Rice, Spicy Peanut Sauce, Achaar

## CHOICE OF MAIN

Gun Powder Spiced Cauliflower Steak (PB | LF | Local)  
Cauliflower Curry, Macadamia, Baby Gem, Pickled onions

Indian Butter Chicken  
Biryani Pulao

Seared Barramundi Fillet (Sustainably Sourced)  
Garlic Mashed Potatoes, Caper Yuzu Butter Sauce, Watercress Salad

Singapore Char Kway Teow  
Chinese Sausage, Seafood

Nasi Goreng Kampung (Local)  
Egg, Chicken, Vegetables, Otak, Crackers

## CHOICE OF DESSERT

Seasonal Fruit Platter (PB)

Hot Chocolate Fudge Brownie  
Vanilla Ice Cream

Coconut Panna Cotta (LF | GF)  
Marinated Berries, Lime Sorbet

(PB) Plant Based (Vegan) | (GF) Gluten Free | (LF) Lactose Free | (Local) Locally Sourced  
Menu is subject to change without prior notice.

the  
kitchen  
table

# 午餐套餐菜单

2道式 38++ 新元 | 3道式 48++ 新元

## 自选前菜

奶油南瓜汤 (PB | LF)

榛果奶泡、烤榛果

地中海素食沙拉(PB)

猪肉及鸡肉沙爹 (各 3 串) (PB | Local)

糯米饭、香辣花生酱、印度风味泡菜

## 自选主菜

烈焰花菜 (PB | LF | Local)

花菜咖喱、夏威夷果、迷你生菜、紫洋葱泡菜

黄油咖喱鸡

印度风味香料炒饭

香煎盲曹鱼柳 (可持续性)

蒜香土豆泥、柚子酸豆黄油酱、西洋菜沙拉

新加坡炒粿条

中式腊肠、海鲜

马来炒饭 (Local)

鸡蛋、鸡肉、蔬菜、乌达 (鱼饼)、虾片

## 自选甜点

时令果盘(PB)

热巧克力乳脂糖布朗尼

香草冰淇淋

椰子奶冻 (LF | GF)

糖渍杂莓、青柠冰沙

(PB) 天然食材 (纯素) | (GF) 无麸质 | (LF) 无乳制品 | (LOCAL) 本地采购  
菜单如有更改，恕不提前通知。