

## **LUNCH SET**

2 or more guests | \$65 per person

Prawn

tom yum sauce, rockmelon & apple

Ngo Hiang pan fried pork rolls wrapped in bean curd skin

Chicken

satay and peanut sambal, cucumber, caramelized walnut, togarashi

**BOTH MAINS** 

2 - 4 PAX :Fish Of The DayCHOOSE 1 MAINsingaporean chilli crab sauce, grilled pineapple5+ PAX :Curry

slow-cooked angus beef curry, diced potato

Greens stir fried zucchini & broccolini, oyster soy, pumpkin seeds

## ♦ ♦ ♦ OPTIONAL EXTRA ♦ ♦ ♦

Dessert spiced chocolate and fig brownies, raspberry sorbet --- \$8 per person

Please advise your allergy and dietary restrictions at your earliest convenience and we will do our best to accommodate your request.

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All menu items are subject to change according to seasonality and product availability.

| 1.4% surcharge applies for all credit card transactions | BYO (wine only): \$25 per bottle | No split bills |



## LUNCH A LA CARTE

[ for up to 10 guests ]

Scallop	Cured scallop, lemongrass, galangal, coconut cream, peruvian pepper (6pc)	\$ 24.5
Prawn	tom yum sauce, rockmelon & apple (6pc)	\$ 26.5
Ngo Hiang	pan fried pork rolls wrapped in bean curd skin	\$ 24
Chicken	satay & peanut sambal, cucumber, caramelized walnut, togarashi	\$ 34
Tofu	light fried tofu, malaysian sarawak pepper, ponzu dressing	\$ 32
Lentils	spiced lentils & chickpeas with roasted vegetable	\$ 34
Fish	whole fish, singaporean chilli crab sauce, grilled pineapple	\$ 48.5
Beef Curry	slow-cooked angus beef curry, diced potato	\$ 42.5
Seafood Medley	steamed seafood, coconut green curry broth, mixed herbs	\$ 42.5
Greens	stir fried zucchini & broccolini, oyster soy, pumpkin seeds	\$ 16.5
Dessert	spiced chocolate and fig brownies, raspberry sorbet	\$12

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