



*Executive Set Lunch Menu*

*Appetizers*

**Soup of the day**

Please check with our maître d' for today's special

**Homemade pork jerky**

Five spice honey glaze, cucumber, lettuce

**Tangerine cured salmon**

Purple cabbage slaw, orange chips, ginger and plum dressing

**Chicken broth (add \$8)**

Shitake, conpoy, chicken tortelli, sharkfin melon, dates

**Capellini pasta (add \$8)**

XO sauce, mascarpone, seaweed crisps, tobikko

*Mains selection*

**Pink snapper**

Scallion veloute, shimeiji mushrooms, okra, pickled chillis

**Confit duck leg**

Rhubarb, caramelised shallots, cauliflower puree, chamomile jus

**Bbq style roasted pork belly sliders (add \$12)**

Pickled carrots, cabbage, steak cut fries

**Roasted tiger prawns (add \$38)**

Saffron fregola, sugar snaps, lemongrass bisque

**Westholme wagyu petite tender MS 5/6**

Asparagus, sweet potato mousseline, mustard seeds, natural jus

*Origin signature beef cuts*

**Rangers Valley pure Black Angus striploin 150g (add \$28)**

**Iowa Prime Black Angus ribeye 150g (add \$30)**

**Yukimuro snow aged wagyu A4 striploin 100g (add \$68)**

*Desserts*

**Prosperity pineapple**

Coconut dacquoise, mango jasmine

Whipped brown sugar, caramelized pineapple, pomelo

**COCKTAIL PAIRING 3 course (add on \$28)**

*Each serving is 90ml per each cocktail - Milk Punch*

*For more informations ask our staff*

**3 course \$34++ (1 appetizer + 1 main course + 1 dessert)**

**3 course \$40++ (2 appetizers + 1 main course)**

**4 course \$44++ (2 appetizer + 1 main course + 1 dessert)**

Prices are in SGD, subject to 10% service charge and 7% GST. Above menu is subject to change.

Shangri-La Hotel, Singapore reserves the right to amend this offer without prior notice.

