

Set Lunch Menu

Mon - Fri 11:30am to 3:00pm

Starters - choose one

Kingfish Crunchy Sushi Roll

Topped with rice 'pops', in a jalapeño yuzu sauce

Chef's Soup of the Day

2 choices, including a vegan option 
served with crusty baguette

Sesame Soba Noodle Salad

In a soy mirin dressing with edamame, red cabbage, carrots and asparagus

Main Courses - choose one

Flame-Grilled NZ Rib-Eye Steak add \$35

Served sliced - topped with a creamy miso mushroom sauce - with charred asparagus and vine tomatoes

****Cooked Medium Only****

Pepper Seared Ahi Tuna Nicoise add \$20

On the classic French salad of mixed leaves, potato, green beans, tomatoes, olives and silver anchovies

Slow Cooked Harissa Lamb Pita

Tabbouleh couscous, lemon garlic yogurt, tahini hummus, harissa sauce, fresh mint, coriander, feta and pomegranate

1/2 Rosemary Garlic Roast Chicken

With French fries and a lemon herb butter sauce

Impossible Mapu Tofu

Famous Sichuan dish made with impossible mince and delicious umami flavour - with steamed rice, kulcha bread and tomato chili chutney

****Daily Vegan Option Available - Please Ask****

Desserts - choose one

Creamy Rice Pudding

With fresh mango and shaved coconut

Fresh Fruit Salad

Drinks

Teas | Coffees | Soft Drinks \$30

Peroni Btl | Stella | Corona 0% \$55

Chardonnay | Pinot Grigio

Prosecco | Shiraz | Cab Sav

2 Courses \$185

Starter & Main Course

3 Courses \$215

Starter & Main Course

plus a Dessert

Wine Specials \$270 Btl.

Cabernet Sauvignon | Shiraz

Pinot Grigio | Chardonnay

Prosecco

Ayala Champagne -

from the house of Bollinger

\$100 glass

Year of the Horse

special



5% Staff Gratuity
applied to dine-in bill