



LUNCH EXPERIENCE

MEDITERRANEAN LUNCH EXPERIENCE

Menu 1

Salad Selection

- Spinach, apple and pecan salad with maple dressing
- Black kale Caesar salad with pepper croutons

Hot Kitchen

- Grilled organic salmon with Calabrian chilli salsa and tenderstem broccoli
- Roasted Amalfi lemon chicken with rosemary and Parmesan potatoes, garlic and herb crème
- Pesto trofie pasta with green beans

Dessert Selection

- Rosemary panna cotta
- Tiramisù
- Fresh fruit pots

Menu 2

Salad Selection

- Wood-smoked salmon and cucumber with Sicilian lemon dressing
- Orange and avocado salad with chilli lemon dressing

Hot Kitchen

- Crispy-skinned sea bass with olives and San Marzano tomatoes
- Aged rib-eye steak with Gorgonzola butter and peppered black kale
- Pasta con funghi with lemon parsley butter sauce

Dessert Selection

- Profiterole bianco
- Dulce de leche cheesecake
- Fresh fruit pots

GASTRO LUNCH EXPERIENCE

Menu 1

Salad Selection

- Duck and pomegranate salad with jalapeño and honey dressing
- Artichoke and lemon salad with lime and parsley dressing

Hot Kitchen

- Lemon sole with asparagus and lemon parsley cream
- Tandoori chicken tikka with yoghurt and Kashmiri chilli crème and cumin-spiced basmati rice
- Roasted vegetables with grilled halloumi and harissa salsa

Dessert Selection

- Salted caramel cheesecake
- Coffee brûlée, cacao crumble and mascarpone cream
- Fresh fruit pots

Menu 2

Salad Selection

- Flaked salmon, fennel and pickled ginger with spicy lemon dressing
- Tomato ceviche

Hot Kitchen

- Baked stone bass with moules marinière
- Filet mignon with dauphinoise potatoes and green peppercorn sauce
- Roasted ratatouille with baby basil

Dessert Selection

- Caramel and vanilla mille-feuille
- Cardamom and white chocolate brûlée
- Fresh fruit pots

TASTE OF ASIA EXPERIENCE

Salad Selection

- Smoked chicken and toasted cashew salad with yuzu and lemon sesame oil dressing
- Blanched spinach salad with goma dressing

Hot Kitchen

- Miso cod with soy and ginger sauce
- Seared duck breast with shichimi-spiced puy lentils and sesame-glazed pak choi
- Grilled tenderstem broccoli, kale and shimeji mushroom with kaffir lime rice

Dessert Selection

- Passionfruit brûlée
- Yuzu meringue tart
- Fresh fruit pots

A discretionary service charge of 10% will be added to your bill. Minimum of 10 guests.