

MEDORA

Lunch Set Menu

2-COURSE (1 Appetiser + 1 Main) — \$338/person

3-COURSE (2 Appetisers + 1 Main) — \$388/person

APPETISER

Chipotle Tomato Soup

chorizo, avocado, crispy tortillas

Spring Asparagus Salad

clams, poached egg, warm mayonnaise

Sweet Shrimp Crudo

marinated scallop, shiso vinaigrette

Spicy Beef Tartare

sourdough crisp, coriander

MAIN

Razor Clam Fettuccine

zucchini, Thai basil

Crispy Snapper “Hot Dog”

raw tuna, turnip tartar sauce,
French fries

Tamarind Braised Short Rib

creamy polenta,
maitake mushroom

Grilled King Prawns & Squid

cherry tomato barley “risotto”

Grilled Wagyu Hanger Steak (+\$120)

black garlic mashed potato,
grilled broccolini

DESSERT

+\$58

Coffee Caramel Tart

hazelnut praline

Berries and Cream

mochi sundae

Banoffee Trifle

chewy toffee, roasted peanut

Barely Baked Chocolate Tart

crème fraiche

Choice of Gelato

Complimentary coffee or tea

DRINKS ADD-ONS

+\$50 ESTRELLA (bottled)

+\$58 CHOICE OF GELATO FLOATS

+\$100 / GLASS

White Wine — Craggy Range Sauvignon Blanc Marlborough, NZ, 2023

Red Wine — Lamole di Lamole Duelame Chianti Classico Tuscany, Italy, 2022

+\$140 / GLASS

Champagne — Laurent Lequart Reserve Extra Brut, France, NV

% ARABICA

All coffee is made from % Arabica's coffee beans

10% service charge applies.