

MEDORA

Lunch Set Menu

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

3-COURSE (1 Appetiser + 1 Main + 1 Dessert or 2 Appetisers + 1 Main) — \$418/person

4-COURSE (2 Appetisers + 1 Main + 1 Dessert) — \$498/person

APPETISER

Spring Asparagus Salad

poached egg, mint,
warm mayonnaise

Charred Squid

roasted eggplant,
burnt black pepper

Amberjack

avocado purée,
fruit tomato

Smoked Fish Chowder

house cured threadfin

MAIN

Crispy Confit Duck Leg

creamy polenta,
watercress salad

Wagyu Beef Burger

fruit tomato,
cheddar cheese, french fries

Conchiglioni Pasta

clams, scallops, chorizo

Seared Snapper

braised fennel, roasted fingerling,
sauce bouillabaisse

Grilled Mayura Rump Cap Steak +\$240

green peppercorn sauce,
gem's lettuce salad

DESSERT

Coffee Caramel Tart

hazelnut praline

Berries and Cream

mochi sundae

+\$40 COFFEE / TEA

+\$60 ESTRELLA (draught)

+\$100 / GLASS

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

Red Wine — Bibbiano Chianti Classico Tuscany, Italy, 2021

+\$140 / GLASS

Champagne — JM Seleque Solescence Extra Brut France, NV

10% service charge applies.

% ΔRABICA

All coffee is made from % Arabica's coffee beans