

# MEDORA

## Lunch Set Menu

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

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

### APPETISER

#### Lobster Bisque

chervil cream

#### Beef Tartare (+\$68)

smoked razor clam

#### Scallop Crudo

sweet shrimp, lemon dill cream

#### Roasted Baby Pumpkin

autumn vegetables, burrata cheese

### MAIN

#### Tamarind Beef Cheek

creamy polenta,  
crispy maitake mushroom

#### Shellfish Cavatelli

chorizo, tomato

#### Hot Chicken Sandwich

coleslaw, tater tots

#### 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

#### Cheesecake Mousse

macerated berries

#### Banoffee Trifle

chewy toffee, roasted peanut

#### Barely Baked Chocolate Tart

crème fraîche

#### Choice of Gelato

ask our servers for flavour selection

*Complimentary coffee or tea*

### DRINKS ADD-ONS

**+\$50 SUNTORY THE PREMIUM MALT'S** (bottled)

**+\$58 CHOICE OF GELATO FLOATS**

**+\$100 / GLASS**

**White Wine** — Reichsgraf von Kesselstatt Piesporter Goldtröpfchen  
Riesling Kabinett, Germany, 2019

**Red Wine** — Domaine Roux Père & Fils Bourgogne La Moutonnière, France, 2023

**Champagne** — Laurent Lequart Reserve Extra Brut, France, NV

**+\$140 / GLASS**

**% ARABICA**

*All coffee is made from % Arabica's coffee beans*

*10% service charge applies.*