

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

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.