

MEDORA

Lunch Set Menu

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

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

APPETISER

Butternut Squash Soup

chervil cream, razor clam

Smoked Threadfin Fish Cake

seared tuna, preserved turnip tartar sauce

Sweet Shrimp Crudo

marinated scallop, shiso vinaigrette

Spicy Beef Tartare

sourdough crisp, coriander

MAIN

Chitarra Pomodoro

soft-shell crab

Crispy Hot Chicken

Burger

caraway coleslaw, French fries

Tamarind Braised Short Rib

creamy polenta,
champagne 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 fraîche

Choice of Gelato

+\$40 COFFEE / TEA

+\$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.