

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

Asparagus Salad

poached egg, mint,
warm mayonnaise

Charred Squid

roasted eggplant,
burnt black pepper

Amberjack

avocado purée,
summer watermelon

Smoked Fish Chowder

house cured threadfin

MAIN

Crispy Chicken Roulade

truffle sticky rice,
honey roasted carrot

Wagyu Beef Burger

fruit tomato,
cheddar cheese, french fries

Fresh Tagliatelle

seared scallop, basil,
zucchini sauce

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

+\$50 ESTRELLA (bottled)

+\$100 / GLASS

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

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

+\$140 / GLASS

Champagne — JM Seleque Solescence Extra Brut France, NV

% ΔRABICA

All coffee is made from % Arabica's coffee beans

10% service charge applies.