

Executive Set Lunch Menu

Appetizer

Soup of the Day

Please check with your server

Heirloom tomatoes and mozzarella bocconcini salad

Drizzled with balsamic and olive oil

Norwegian smoked salmon

Seeded cracker, beetroot and avocado salad

San Daniele prosciutto bruschetta (top up \$7)

Watermelon, fennel and mizuna, balsamic glaze

Main course

Spaghetti tossed with heirloom tomatoes and basil

Olive oil, cherry tomatoes and rich tomato sauce

Roast breast of chicken with grilled olive polenta

Tomatoes and red wine jus

Grilled fish of the day

Summer vegetables, lemon and olive oil

Williams River cross bred Wagyu flank steak 140g 400 days grain fed mb 5/6

Salsa verde and blistered vine tomatoes

Rangers Valley black market rump steak 160 gr

Sautéed greens, potato puree and blue cheese butter (top up \$10)

Dessert

Origin signature cakes

Please select your favourite creation

Origins classic crème brulee

Crunchy sugar glaze and caramel popcorn

3 courses 34++

4 courses 45++

Additional 12++

A choice of daily selection of freshly squeezed juices

Sparkling wine – **Prosecco**

House whites - Furmint/Riesling/Sauvignon Blanc/Chardonnay/Pinot Grigio

House reds - Pinot Noir/Sangiovese/Cabernet & Merlot/Shiraz/Malbec

Prices are in SGD, subject to 10% service charge and 7% GST