

# SET LUNCH

privégrill

2 Course 28

3 Course 32

## Choice of Starters

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**Cured Norwegian Salmon  
on Toasted Brioche**  
*Pickled Cucumber, Dill Cream, Mesclun*

**Roasted Pumpkin &  
Red Pepper Soup** **V**  
*Brioche*

**Homemade Hummus** **V**  
*Kalamanta Olives, Cucumber,  
Pickled Red Onions, Cherry Tomatoes,  
Feta Cheese, Flat Bread*

**Squid A La Basque** **P**  
*Chorizo, Bell Peppers, Lardon*

## Choice of Mains

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**Pan-Roasted Seabass**  
*Vegetables Ratatouille, Potato Gnocchi,  
Nori Butter*

**Chicken A La Kiev**  
*Carrots, Mushroom, Mash Potato*

**Seafood Spaghetti Arrabbiata**  
*Chopped Parsley, Grated Parmesan*

**Pan-Roasted Ribeye Steak** +4  
*Roasted Potatoes, Kale Gratin,  
Peppercorn Sauce  
200gr*

**Garden Vegetables  
Primavera Spaghetti** **V**  
*Parmesan Cream, Parsley*

## Choice of Sides (add 4)

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**Sautéed Broccoli**  
*Garlic, Chilli, Lemon*

**Garden Salad**  
*Lemon Cumin Dressing*

**Straight Cut Fries**  
*Sriracha Aioli*

## Choice of Desserts

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**Passion Fruit Curd Brûlée Tart**  
*Mango & Basil Salsa, Vanilla Bean Ice Cream*

**Maple-Roasted Pineapple** **VG** **N**  
*Cinnamon Donuts, Coconut Granola,  
Coconut Ice Cream*

**Flourless Pistachio  
Olive Oil Cake** **N**  
*Red Berry Compote, Rose Scented Jellies,  
Vanilla Bean Ice Cream*

**VG** Plant-Based **V** Vegetarian **N** Contains Nuts **P** Contains Pork

Prices are subject to 10% service charge & GST.

Kindly inform us of any food allergies or requirements. Please be aware of the risk of cross-contamination or changes in the content of any commercial ingredients we use. Menu items may contain coconuts. Whilst we take extra care, we cannot guarantee that what we serve is free of nuts, gluten, allergens or animal products. The Privé Group, its subsidiaries, and staff will not be liable for adverse reactions from consuming any of our products or while at our premises.