

SET LUNCH

privégrill

2 Course 28

3 Course 32

Choice of Starters

Salmon Fish Cake

Shaved Fennel, Curry Mayonnaise,
Watercress Butter Sauce

Mushroom Soup 🌱

Seasonal Mushroom, Truffle Croutons

Charred Baby Romaine Lettuce 🥥

Bacon, Grated Parmesan, Croutons,
Green Goddess Tahini Dressing

Squid A La Basque 🐷

Chorizo, Bell Peppers, Lardon

Choice of Mains

Poached Seabass

Wood-Fired Vegetables, Potato Confit, Seaweed Butter

Braised Free-Range Chicken in Red Wine Sauce

Carrots, Mushroom, Mash Potatoes

Seafood Spaghetti

White Clams, Tiger Prawn, Mussel, Basil, Tomato

Pan-Roasted Ribeye Steak +4

Roasted Potatoes, Kale Gratin, Peppercorn Sauce
200gr

Corn Risotto 🌱

Parmesan, Truffle Oil, Parsley

Choice of Sides (add 4)

Sautéed Broccoli

Garlic, Chilli, Lemon

Garden Salad

Lemon Cumin Dressing

Straight Cut Fries

Sriracha Aioli

Choice of Desserts

Passion Fruit Curd Brûlée Tart

Mango & Basil Salsa, Vanilla Bean Ice Cream

Maple-Roasted Pineapple 🌱 🥥

Cinnamon Donuts, Coconut Granola,
Coconut Ice Cream

Flourless Pistachio

Olive Oil Cake 🥥

Red Berry Compote, Rose Scented Jellies,
Vanilla Bean Ice Cream

🌱 Plant-Based 🌱 Vegetarian 🥥 Contains Nuts 🐷 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.