

# VINEYARD

## SEASONAL SET LUNCH MENU 2-COURSE \$25 | 3-COURSE \$30

### APPETISER

#### French Garbure Soup

*Smoked Bacon, Winter Vegetable, Garlic Herb Butter*

Or

#### Truffle Mushroom Egg Cocotte (V)

*served with Bread Toast Soldiers*

Or

#### Smoked Marlin Fish (+\$2)

*Frisee Salad, Baby Radish, Yuzu Gel*

### MAIN COURSE

#### Slow Cooked Chicken Breast

*Shio Kombu Quinoa, Truffle Edamame, Brown Sauce*

Or

#### Black Pepper Smoked Duck Pasta

*Linguine Pasta, Black Pepper Sauce, Bell Peppers*

Or

#### Grilled Seasonal Vegetable Quinoa Bowl (V)

*Medley of Vegetable, Avocado, Baby Spinach, Onsen Egg, Vine Tomato*

Or

#### Pan Roasted Black Grouper (+\$4)

*Mashed Potato, Sautéed Mushroom, Ginger Shoyu Glaze*

### DESSERT

Dessert of the Day

### JUICE OF THE DAY

\$8

*Prices are subject to service charge and GST*