

SET LUNCH

2 course 40 - 3 course 48

Starters

Smoked tomato soup, crème fraiche, basil oil, croutons

BSK fish cake, Gribiche sauce, watercress salad

Duck - pork terrine, pistachio, plum chutney, toasted sour dough

Quinoa salad, avocado, cucumber, baby spinach, dried cranberries, toasted almonds

Mains

Pappardelle, Stilton blue cheese sauce, poached egg, broccoli Slow cooked pork belly, black pepper glaze, whole grain mustard mash, caramelized apple Pan fried seabass, Ras el Hanout spiced Israeli couscous Lamb Shepherd's pie, garlic breadcrumbs

Dessert

Coconut and Pandan tart, soft served pineapple ice cream Earl grey crème brûlée, chocolate short bread Soft serve ice cream (ask server for flavour of the day)

All prices stated are subject to 10% service charge and prevailing GST. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

FLAVOURED ICED-TEA

Single serving in glass 10

Jug - fits nicely to 4 glasses 32

Fresh lemon



Raspberry & Mint

Ginger Lemongrass

Mango & Tangerine



Enhance your set lunch experience with a glass of Sauvignon Blanc or Cabernet Sauvignon at \$10

