YOUNGS

SINGAPORE

NOVEMBER SET LUNCH 11.30AM-2.30PM

2 COURSE \$24 (SAP \$21) 3 COURSE \$30 (SAP \$25)

STARTERS

Smoked Duck Salad

Smoked duck, mixed Mesclun salad, beetroot, crostini, burnt orange

O R

Soupe Du Jour

Soup of the Day (Our Team Would Be Happy to Elaborate!)

MAINS

Roasted Chicken Thigh

Roasted marinated chicken thigh in thyme and garlic

| Served with potato and salsa verde

O R

Pan-Seared Barramundi Fillet

Pan-seared barramundi with quinoa, chilli tomato compote, dill beurre blanc

O R

Pork Spaghetti

Shredded pork ragout pasta with Thai asparagus

O R

Spinach and Mushroom Frittata

Fresh baby spinach and mixed mushroom in egg

| Served with tomato sauce and glazed balsamic vinegar

DESSERTS

Mascarpone Cream with White Chocolate Torte

Mascarpone cream, white chocolate mousse torte with red berry compote

O R

Dessert Du Jour

Dessert of the Day (Our Team Would Be Happy to Elaborate!)

Starters



Smoked Duck Salad



Soupe Du Jour

Mains



Roasted Chicken Thigh



Pan-Seared Barramundi Fillet



Pork Spaghetti



Spinach and Mushroom Frittata

Desserts



Mascarpone Cream with White Chocolate Torte



Dessert Du Jour