

BAR & RESTAURANT

YOUNGS

S I N G A P O R E

FEBRUARY SET LUNCH

11.30AM - 2.30PM

From 1st February 2024

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

STARTERS

Homemade Salmon Gravlax

Mexclun salad, homemade gravlax, beetroot, orange dill dressing

OR

Soupe Du Jour

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

MAINS

Seabass Sauce Vierge

*Pan-seared seabass fillet with sauce vierge
| Served with masala cauliflower puree*

OR

Grilled Pork Chop

*Grilled pork chop with garlic honey glazed sauce
| Served with caramelized apple quinoa & baby spinach*

OR

Homemade Chicken Lasagna

*Oven-baked chicken lasagna
| Served with mixed mesclun salad*

OR

Vegetarian Rice Bowl

Caramelized pumpkin, corn kernel, confit cherry tomato, sesame soy vinaigrette

DESSERTS

Pistachio & Green Tea Tiramisu

Pistachio, green tea mascarpone cream, ladyfinger

OR

Dessert Du Jour

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

Starters



Homemade Salmon Gravlax



Soupe Du Jour

Mains



Seabass Sauce Vierge



Grilled Pork Chop



Homemade Chicken Lasagna



Vegetarian Rice Bowl

Desserts



Pistachio & Green Tea Tiramisu