

PRIX FIXE LUNCH MENU

\$55 PER PERSON

CHOOSE ONE OPTION FROM EACH SECTION

SMALL

RADICCHIO & GREEN SALAD WITH PLUMS
lemon miso yogurt, sesame hazelnut praline, manchego

MUSHROOM PARFAIT, HIBISCUS PICKLED ONIONS, CHIVES
on potato preserved lemon sourdough

HEARTIER

CUMIN & CORIANDER SPICED SQUASH AGNOLOTTI
charred broccolini & corn, zucchini, lemon puree

CRISPY MUSHROOM RICE
green tomato, cilantro, radish, pepita furikake, sesame salsa macha

BONELESS BEEF SHORTRIB TACOS (+6)

OR

GLAZED OYSTER MUSHROOMS

ROASTED SPRING SALMON WITH ZUCCHINI
pea puree, swiss chard, pickled shiitake mushrooms, pil pil

ADD \$10

DESSERT

TOASTED COCONUT ICE CREAM

LUNCH

SNACKS

SMOKED CASTELVETRANO OLIVES ^{GF V+} 9

ROASTED POTATO & PRESERVED CITRUS RYE SOURDOUGH 8
pumpkin seed and coriander dip [2 pieces] ^{V+}

SMALL PLATES

MILAN'S TOMATOES 25

vanilla, lime, cardamom, goat cheese, sumac pickled shallots, tomato granita ^{GF V}

RADICCHIO & GREEN SALAD 26

plums, lemon miso yogurt, sesame praline, manchego ^{GF V}

DRY-AGED BEEF TARTARE 30

tamarind, lemongrass, calamansi, betel leaf, wild rice ^{GF DF}

MUSHROOM PARFAIT 21

toasted sourdough, hibiscus pickled onions, chives ^V

HEARTIER PLATES

ROASTED SPRING SALMON 40

zucchini, english peas, shiitake mushroom, swiss chard, pil pil ^{GF}

FILIPINO STYLE LONGGANISA BURGER 22

fried egg, pickled papaya, potato rosti, garlic aioli, spicy ketchup, house potato bun

CUMIN & CORIANDER SPICED SQUASH AGNOLOTTI 30

charred corn and broccolini, zucchini, lemon puree ^V

SWEET

BRULEED CORN SEMIFREDDO 17

coronation grapes, plums, thai basil, corn cookie crunch

TOASTED COCONUT ICE CREAM ^{GF V} 8

GF gluten-free V vegetarian V+ vegan DF dairy-free

LUNCH PRIX FIXE 55