

the marmalade pantry



2-COURSE SET DINNER
\$38 PER SET



Starters

Maryland Crab Cakes

tangy seaside tartar sauce with cucumber & capsicum salad

Duck Confit Gnocchi

sweet potato gnocchi, roasted red peppers, marsala cream sauce

Seared Scallops

roasted corn purée, basil pesto, tomato gelée, salmon roe

Truffle Lobster Bisque

truffle-scented boston lobster coins, avocado mousse & microgreens

Mains

Filet Mignon (+5)

tamarind-marinated beef tenderloin medallion served with purple potato mash, charred leeks, baby carrots with merlot jus

Braised Lamb Shank

12-hour slow roasted fore Shank with truffle mash, fresh rocket & clove, cinnamon lamb jus

Pan-seared Cod

quinoa-crusted, asparagus purée, cherry tomato confit, baby carrots, roasted garlic potatoes, vodka tomato cream sauce

Lobster Thermidor (+8)

whole boston lobster (U.S.A) chunks with creamy garlic sauce, gratinated parmesan served with grilled sourdough

Add:

Dessert	5
Iced Tea	5
House Wine	8

Prices are subject to 10% service charge and 7% goods & service tax