



## WEEKLY LUNCH SPECIALS

11:30am–3pm

*A hearty set menu of a main and soup or mini green salad with a bottomless soft drink or iced tea*



*Today's Soup | Vegetarian Soup | Chefs' Original Soup*

### SEASONAL WINE SPECIAL

*2017 Jean Marie Berthier "L'Instant" (Sauvignon Blanc) | 2015 Familia Torres Altos Ibéricos (Tempranillo)  
300 (glass)*

### *Singapore-Inspired*

#### **HAINANESE CHICKEN RICE**


poached chicken breast with ginger-infused rice  
trio of dipping sauces and chicken consommé  

**1,850**



### *Grill*

#### **Swordfish**




okinawan line-caught, mushroom polenta and sautéed broccolini 

**1,850**



### *Sandwich*

#### **MEATBALL SUB**

slow-braised with mozzarella cheese, roasted onions and bell peppers  
san marzano tomato sauce, baguette and choice of side dish   

**1,680**



### *Pasta*

#### **SEAFOOD LINGUINE**



shrimp, scallops and mussels in white wine broth with herb butter baguette  

**1,680**



### *Japanese-Inspired*

#### **TERIYAKI TOFU WRAP**

edamame and avocado purée, shaved cauliflower, shiitake mushrooms, smoked daikon pickles,  
lettuce, corn, monterey jack cheese, tomato and flour tortilla  

**1,680**



*Please discuss any food allergies or dietary requirements with your server.*

 nuts & tree nuts  dairy  egg  gluten-free  fish & shellfish  soy

*Prices include 8 percent consumption tax.*