

# TABLE AT 7

*by Karl & Eugenia*

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## SET LUNCH MENU

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### STARTERS

Soup of the Day

White Balsamic Roasted Roma Tomato Tartlet with Burrata, Pesto, Rocket

‘Tahu Telur’ – Fried Tofu Omelette, Spicy Peanut Dressing, Prawn Crackers

Dutch-Style ‘Resoles’ – Chicken & Vegetable Ragout in Breaded Crepe Rolls

Salad of Chilled Tiger Prawns, Fennel, Baby Spinach, Avocado, Lemon Basil,  
Lemon & Extra Virgin Olive Oil Dressing (Additional \$5++)

### MAINS

Tender-Braised Beef Shin Rendang, Pickled Acar, Steamed Shallot Rice

Slow-Roasted Fillet of Rudder Cod in ‘Belado’ Chilli,  
Fine Beans, Yellow Ginger Risotto

‘Ayam Penyet’ – Indonesian Fried Chicken with Salad of ‘Lalapan’,  
String Bean Omelette, Steamed Jasmine Rice

Grilled Portobello Mushroom Linguini with Parmesan, Rocket

Char-grilled NZ Grain-Fed Sirloin Steak, Truffle Fries,  
Glazed Spring Vegetables, Shallot Confit (Additional \$8++)

### DESSERTS

Crispy Pear and Almond Tart with Poire William Anglaise and Vanilla Ice Cream

Kaya & Caramelized Banana Crumble with Gula Jawa & Young Coconut Ice Cream

Fresh Forrest Berries with Yoghurt Ice Cream (Additional \$5++)

Assortment of French Farmhouse Cheeses (Additional \$8++)

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\$28++ per person (2 Courses)

\$32++ per person (3 Courses)